THE NATIONAL OF THE MAGAZINE O

Volume 82

MAY 24, 1930

Number 2

A New Size Visking Casing

a suitable substitute for



Beef Middles



Cheaper, Superior Appearance, Better Keeping Qualities Uniform Diameter, No Preparation, No Holes No Short Pieces, No Waste Less Labor

Write for FREE Samples

The Visking Corporation 4311 South Justine Street Chicago

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Stuffing problems vanish when you install this

"BUFFALO" Air Stuffer



EQUIPPED exclusively with the patented leak-proof Superior Piston and leakproof lid.

MEAT-TIGHT AIR-TIGHT WATER-TIGHT

No air pressure necessary to lower piston.

Piston adjustable to take up wear. Heavy, strong safety ring.

If you are having any trouble with your present equipment it will pay you to investigate this machine!

JOHN E. SMITH'S SONS CO., BUFFALO, N.Y., U.S.A.

Patentees and manufacturers of "BUFFALO" Silent Cutters, Mixers, Grinders, Air Stuffers, the Schonland patented Casing Puller, the TRUNZ-"BUFFALO" Bias Bacon Slicer and the new "BUFFALO" Pork Fat Cutter

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THE NATIONAL

Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 82. No. 21

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MAY 24, 1930

Chicago and New York

Are Hog Costs Figured to Include Losses from Bruises and Condemnations?

Annual losses to the packer on Cudahy Bros. Co., submits detailed account of bruises and condemnations are very large.

Does the packer figure these losses in his costs?

If packers do not check these losses carefully, and include the costs in their overhead, they are likely to price their product without due consideration of its real cost to them.

Losses from these causes in hogs alone, based on an annual federal inspected kill of 45,000,-000, total nearly \$8,000,000.

One packer found on a test that bruise and condemnation losses on his hog kill totaled a net of \$532.46 on 3,070 hogs slaughtered in an average 3-day period.

Packers Need to Know.

With the idea of emphasizing their importance to the entire industry, Harry D. Hunt, superintendent of the

figures kept in the Cudahy plant during three days in April, and writes regarding them as follows:

Editor THE NATIONAL PROVISIONER:

I note in a recent issue of THE NATIONAL PROVISIONER an item on bruised hog product, which made me think that if this bruise proposition as well as condemnations was brought to the attention of everybody concerned in the manner that we are watching it, it would be a great help to the industry.

So I am inclosing a copy of our daily hog-killing report, showing the losses on account of retentions, condemnations and bruises. This is a recent report and gives the actual loss as closely as we can figue it.

Such a report keeps this important matter before us at all times.

How Losses Are Figured.

The way we are figuring these losses is as follows:

Retained Hogs .- Based on an aver-

age of 11/2 lbs. of fat going to lard instead of remaining on jowl when the glands are cut out, we have an approximate loss of 7c per hog.

Condemned for Edible Purposes .- We figure the value of the hog based on an average live weight by the average live price, and the salvage is figured as follows:

28 lbs. sterilized meat @ 7c a pound to every 100 lbs. of dressed weight, and 25 lbs. of rendered lard to every 100 lbs. of dressed weight priced at the market

The difference between value and salvage is loss.

Condemned Inedible.—The value is figured the same as edible hogs. Salvage we figure 50 per cent of the live weight for grease at the market

Heads for Edible Purposes.-Value for hogs averaging over 230 lbs. we allow 65c per head. Hogs under 230 lbs. we allow 53c per head. The way

DAILY HOG KILLING REPORT LOSSES ACCOUNT RETENTIONS AND CONDEMNATIONS

Baff	MO. HOUS	NO.	L099	CARCASSES CONDEMNED		MNED	CARCASSES CONDEMNED INEDIBLE		HNED	HEADS CONDEMNED			HEADS CONDEMNED INEDIBLE				VISC	ERA COND.	TOTAL LOSS ACCOUNT MET'S 6	SAUISES		TOTAL LOSS					
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4/25	68	2	.14									8	5.20	2.80	2.40	1	.65	.22	.43	1	.10	3.07	24	33.09			36.16
4/26												2	1.30	.70	.60					1	.10	.70	8	10.70			11.40
4/25	38	2	.14									4	2,60	1.40	1.20	2	1.30	.44	.86	1	.10	2.30	8	10.46			12.46
4/27	61	1	.07									5	3,25	1.75	1.80	1	165	.92	.43	3	.20	2.20	20	25.40			27.60
4/26	10	1	.07																			.07	4	5.23			5.30
4/25	8	2	.14																			.14					.14
4/26	12	2	.14									1	.65	.35	.30							-44	5	6.02			6.46
4/26		4	.28	1	36.9	018_25	18.65					1	.65	.35	30	1	.65	.22	.43.	2	.20	19.96	В	9.80			29.66
4/25			***									7	4.55	2.45	2.10					2	.20	2.30	7	9.01			11.31
4/25		14	.98					2	48.46	17.30	31.10	55	35.75	19.25	16.50	4	2.60	.88	1.72	24	2.40	52.70	12	16.13	4	5.36	74.19
4/25		7	.49									19	12.35	6.65	5.70	3	1.95	.66	1,29	6	.60	8.08	10	12,21 .			20.29
4/26		4	.28									51	33.15	17.85	15.30	2	1.30	.44	.26	17	1.70	18.14	24	33.37	3	3.45	54.96
4/26		15	1.05	4	101.8	45.4	8 58.36	. 2	51.92	18.62	33.30	70	45.50	24.50	21.00	5	3.25	1.10	2.15	22	2.20	118.06	39	50.71	3	3.90	172.67
	270	7	.49						24.50	8.75	15.75	33	21.45	11.55	9.90					10	1.00	27.14	11	13.66			40.80
Cripple		2	.07																	3	.30	.37	- 34	28.39			28,76
avrhhva	9 70																										

TOTAL 3070 62 4.34 5 140.74 63.75 77.01 5 124.88 44.73 80.15 256 165 40 89.60 76.80 19 12.35 4.18 8.17 91 9.10 255.57 219 264.18 10 12.71 532.46

the average production, which would be

Tongues %	lb.
Cheeks11/4	lbs.
Snouts1	lb.
Ears %	lb.
Skins	lbs.
Brains6	OZ.
Temple meat2	
Bones6	lbs.
Lips 1/4	lb.

These were figured at market price. The salvage is figured at 35c on hogs over 230 lbs. and 32c on hogs under 230 lbs.

Sterilized Heads.—Production	1:	
Cheek meat at market price.	11/4	lbs.
Tongues		
Neck fat (figuring 65% yield) Bones	1 1/2	lbs.
Total	13	lbs.

Heads Condemned.-The value the same as heads. The salvage we figure on hogs 230 lbs. and under 20c, and

we determine these figures is to take 230 lbs. and over 22c, about 20 per cent is said to have the following advangrease figured on the market price.

> Viscera Condemned.-Valued at 10c per hog. Total loss is on retained and condemned viscera.

Bruises .- Old as well as new bruises are figured on the following basis:

Bruised	ham ap	proximately	\$1.45	each
44	bellies	46	.88	each
44	shoulde	rs "	1.12	each
66	loins	66	.72	each
66	fat back	rs 44	.30	each

The figures at which the bruises are priced were determined after making a test for 30 days to find an average loss on bruises.

We have a man on our killing floor who checks all bruises, and gives us a record of his estimate of what the bruises amount to, with the results as shown on the report.

Yours very truly, HARRY D. HUNT. Cudahy, Wisc., May 19.

Casing Curing Time Cut to Minutes by Use of Centrifugal Force

as generally practiced in the meat plant, consumes considerable time and requires a rather large amount of floor space.

The casings, after being cleaned and tied in bundles, are dipped and rubbed in medium fine salt and placed in bins with perforated bottoms. Here they remain for about a week, or until they have had an opportunity to drain and cure.

When the casings are removed from these bins, the medium fine salt is shaken out and the casings are rubbed with fine salt until they have taken up about 40 per cent of their weight. They are then packed in barrels and tierces and are ready for use or shipment.

Produces Odorless Casings.

A new method recently developed enables the packer to cut the time of curing casings to a few minutes. The equipment used is an ordinary centrifugal wringer such as is in common use in laundries for removing excess water from clothes washed.

This machine consists essentially of a cast iron shell within which a perforated basket revolves at rather high speed. The casings are salted in the ordinary manner and placed in the perforated basket and the machine is started. The water is removed from the casings by centrifugal force and is replaced by the salt. The wringer basket of the size shown in the accompanying illustration will hold about

The method of curing hog casings, fifty bundles of casings. The moistureremoving operation takes about three minutes.

> In addition to saving time and floor space, this method of curing casings



WRINGER FOR CURING CASINGS

WRINGER FOR CURING CASINGS.

The machine, universally used in laundries, consists of a revolving, perforated basket inclosed in a cast iron shell. After salting in the ordinary manner the excess water is removed from the casings in about three minutes in this device, and is replaced by the salt. The size of wringer shown will hold about fifty bundles of casings. wringer shown dles of casings.

tages: Somewhat less labor and salt are required; casings of uniform color are secured; and, due to the rapidity with which the casings are handled. there is practically no odor.

Uniformity of Product.

One large company, which produces casings at a number of its plants, secures a very close uniformity in the product despite the differences in climate and other conditions which exist at the various points. The company has also been able to improve the appearance of its product very materially.

This method of curing casings was developed by P. J. Long, and was awarded first prize in the 1929 Prize Idea Contest of the Institute of American Meat Packers.

RUSSIAN CASINGS IN GERMANY.

The German market for beef casings has shown considerable decline in recent months, and there is some question of the possibility of profit for North American exporters. Best brands of South American beef middles are bringing only between 80c and 90c. compared with \$1.50 per set nine months ago. North American brands are selling at 70 to 75c, according to the American trade commissioner at Hamburg. The market for beef rounds during March was dull.

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Russia appears to be a very important factor on the German casings market, the American commissioner says. "The Soviets are said to be selling their casings here, the production of which is increasing enormously, at exceedingly low prices." It is mentioned that the Russians are endeavoring to sell their goods on a contract basis for forward delivery on very favorable terms. In fact, importers are reported to be protected by a "baisse" clause against a subsequent decline in prices, and important German dealers are said to have placed a considerable number of orders in Russia on the strength of these terms.

DRY ICE FROM NATURAL GAS.

The Continental Oil Company and the DryIce Corporation have agreed to form a company to be jointly owned to produce "Dry Ice" from natural gas near Walden, Jackson County, Colo. The DryIce Corporation will erect a pilot plant to extract hydrocarbons and purify the gas from wells already drilled. The new company will be formed after this plant shows satisfactory results.

Watch the "Wanted" page for business opportunities.

Putting the Packing Industry On the Air

Westinghouse Salutes Meat Business Head of Packers' Institute Tells Radio Listeners About the Industry

A radio program saluting the meat packing industry was broadcast last Tuesday evening to every section of the United States by the Westinghouse Electric and Manufacturing Company.

One of a series of such productions given by the Westinghouse company to the major industries of the United States, the program was featured by a talk by William Whitfield Woods, president of the Institute of American Meat Packers, who spoke on "Progress in the Packing Industry."

The program consisted of several selections by the Westinghouse Salute orchestra and chorus, with remarks on the subject of meat made by the announcer. He mentioned the fact that the industry pays farmers and ranchers nearly \$7,000,000 every day, and that the packer's margin of profit is one of the smallest in present-day industry. He said the meat packing industry is the largest industry in the United States according to value of output, a statement based on latest government reports.

At intervals between orchestral and choral selections the announcer told of the food value of meat and of the fact that it has held a prominent place in the diet of both ancient and modern man. He spoke of the efficiency of the industry and of the cleanly conditions found in modern packing plants, factors which make it possible for the packers to furnish food that is always clean and wholesome.

Institute Studies Industry Problems.

By-products of the industry mentioned in the course of the program included insulin, adrenalin, hides and fertilizer. The Institute of American Meat Packers was cited as the organization through which the packers study the many problems of their industry.

"To provide each member of this radio audience and other Americans with 150 lbs. of meat and lard yearly is the main job of the packing industry in this country," said Mr. Woods.

"Inasmuch as this involves the products of five million farmers and an important item in the menu of consumers, it is highly important for the industry to do its job efficiently. To that end more than two hundred packers in the



PACKERS' AIR HERALD. Wm. Whitfield Woods, President, Institute of American Meat Packers.

United States, plus a few in Canada, England and New Zealand, are working on their common problems through the Institute of American Meat Packers.

"First comes the livestock problems. Let me cite two examples:

"The packers are spending thousands of dollars on research work at Purdue University to try to find out which type of hog and of hog feed give you your meat at the lowest price. Because some of you developed a taste for lean meat, we have encouraged farmers to remodel the hog supply a little; to raise a meat type rather than a lard type.

Processing and Personnel.

"But even after we have adaptable raw materials, efficiently grown, we must be careful to process them efficiently. To that end, the packers maintain cooperatively a Department of Packinghouse Practice and a Department of Research. Poor practice is improved and good practice is made better through exchange of information and through mechanical experimentation.

"And to improve technical methods we maintain in the Institute a cooperative analytical laboratory in downtown Chicago and a cooperative research laboratory at the University of Chi-

cago. The fact that meat is cured quicker nowadays may be credited directly to chemists of the packing industry and of the government.

"The industry is cooperating for progress not only in regard to research and plant methods, but in regard to training and personnel. A decade ago there were few books on packinghouse subjects available to the interested students or ambitious employee. Now the packers, through their Institute, have cooperated to record the common good practice of their industry in numerous books and bulletins.

"Furthermore, the University of Chicago and the Institute have cooperated in developing an Institute of Meat Packing, which is a division of the School of Commerce and Administration at the University of Chicago. Some instructors have been drawn from the industry, and it is a commonplace for the employees of one company to receive instruction from an executive of a company competing intensively with the first one. Graduates receive a degree.

Extension of Education.

"Classes for men in the packing industry have been held in cooperation with Columbia University, the University of Nebraska, the University of Cincinnati, the University of Maryland, Kansas State Teachers College, the Kansas vocational authorities and other agencies. Home-study courses are conducted for employees resident outside of packinghouse centers. Several thousand employees have taken courses in evening classes or by correspondence.

"Other activities of the Institute are indicated by departments of accounting, nutrition, waste elimination, marketing, home economics, purchasing practice, and public relations and trade.

"The Institute has financed research on meat and meat cookery; has issued and is issuing meat recipe booklets, economic facts about the industry, and information concerning wholesale market conditions. For instance, we are pointing out this week that forequarters of beef, from which your dealer cuts chuck roasts, are considerably lower than they were some time ago.

"In cooperation with Columbia University or the University of Chicago we provide each year either in Chicago

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or in the East a picture of current situations in some of the large industries as described by leaders in those fields speaking at the Conference of Major Industries.

"Those, briefly, are some of the Institute's activities. The Institute membership appreciates the salute from Westinghouse and this opportunity to talk with you."

Facts About the Industry.

Many interesting facts about the meat packing industry were given by the announcer of the program who spoke for a short time between each of the musical selections. The following are excerpts:

"Tonight Westinghouse Electric salutes the meat packing industry of America and of all the world. This industry pays farmers and ranchers nearly \$7,000,000 every day, and, according to the latest government figures, is the largest in the United States in the value of its product. The packers operate on one of the smallest margins of profit known to industry. Sometimes the packer's profit over a whole year is less than one cent out of each dollar of sales. Even by the time the meat reaches you, the profit to packer and dealer combined is often less than two cents a pound.

"Because it is so efficient, because it brings us one of the most important foods, and because it is so important in our national prosperity, Westinghouse Electric tonight dedicates this production to the meat packing industry as a tribute and a salute.



HIDE AND SKIN COMPETITION.

First operation in the preparation of shark leather now used extensively in manufacturing various kinds of leather goods. Shark skins have become of considerable economic importance in recent years and enter as a competitive factor in the market for hides and skins.

"Ever since man developed the skill and cunning to provide himself with meat, it has had an important place in his diet. Primitive man in his cave did not know that his body could utilize 96 per cent of the meat he ate; he did not know, as we do today, that it stands highest among all foods in its blood building iron content, or that it provides the much needed phosporus for bone and other tissues. He did not know these scientific facts, but he knew that meat gave him strength for hunt and for battle and that the smell of it. roasting over the fire, was more delicious than that of any other food.

What You See in the Plant.

"The progressive packing companies welcome you in their plants. There you see the animal turned into meat in an unbelievably short time. You see trained men carefully passing on each animal as it goes to the cutting line, and you watch government and state inspectors carefully appraising and stamping each cut before it is sent to the cooling room. You see scrupulous cleanliness in handling and packing the product, and observe the care which makes meat one of the most wholesome foods we have.

"When we remember that only threequarters of a hog is edible, and that only about half of the beef animal or lamb finally reaches us at the meat counter we realize that the packing industry has many other tasks besides the preparation of wholesome meat.

"The by-products range from hides and fertilizer to rare and precious medicines such as insulin or adrenalin, that latter so rare that it still costs, when ready for the surgeon, nearly \$300 an ounce. It is to the packer we are indebted for efficient methods of preparing these thousand and one by-products, all of which help reduce the price we pay for meat. In fact, sometimes the by-products enable the packer to pay more for an animal than he obtains for the dressed meat."

Copies of the address by Mr. Woods may be obtained by writing to the Westinghouse Electric and Manufacturing Company, East Pittsburgh, Pa. The program was broadcast by thirty-two stations in twenty-five states, over a chain of the National Broadcasting Company.

MEAT PACKING IN BRAZIL.

Slaughter of 620,000 head of cattle for xarque, or sun dried beef, took place in the state of Rio Grande do Sul, Brazil, last year. This year it is expected that only about 450,000 head will be slaughtered for this purpose. The export of xarque began early in April, and slaughterings for this purpose must cease on May 31.

MEAT AT HEALTH SHOW.

The story of meat and its place in the diet were brought to the attention of thousands of people through exhibits and displays made by members of the livestock and meat industry at the Health and Educational Exhibit, staged the past week by the Chicago Department of Health at the Coliseum, Chicago, Ill.

Prominent among the exhibits were those of the Institute of American Meat Packers and the National Live Stock and Meat Board.

A large proportion of the display of the Institute was given over to a model of an up-to-date meat packing plant. All of the more important processing operations from the time the animals are delivered to the plant until the meat is ready to be shipped were shown.

Display signs also called attention to the need for meat in the well balanced diet and its value as a source of proteins, minerals and fats. One poster called attention to the fact that growing children in particular need the food elements contained in meat; another to the fact that animal fats are easily digested and an important source of energy.

The display of the Institute was financed by a group of Chicago packers.

Prominent in the display of the National Live Stock and Meat Board was a large pictorial chart on which the various wholesale beef cuts were illuminated in rotation. As each cut was brought into prominence a description of the cut, its proportion of the entire carcass, and the manner in which it is best cooked appeared.

The object of the chart was to make clear to visitors that the cuts most in demand form a small proportion of a carcass, and that the cuts less in demand are palatable, nutritious and tasty when properly cooked. Meat recipe books were also distributed from this booth.

The Chicago Packers' and Sausage Manufacturers' Association had an interesting display that featured a large variety of sausages and ready-to-serve specialties. These were carefully and tastefully arranged in a refrigerated showcase. One item that attracted considerable attention was a mammoth bologna, "the largest in the world," according to the sign that accompanied it. It weighed 39 lbs.

Libby, McNeill and Libby and the College Inn Food Products Co. were other Chicago meat concerns displaying products. The former featured canned fruits and vegetables, and the latter, canned chicken.

Watch the "Wanted" page for bargains. OW.

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Meat

Controlling Insect and Rodent Pests

Hydrocyanic Acid Gas Combined with An Irritant Gas and Put Up in New Form Is Effective and Easy to Use

Losses in meat plants due to insects and rodents are liable to be in direct proportion to the indifference with which insect infestation and rodent population are viewed and the lack of effort to rid a plant of these pests.

Not only is it profitable to keep the rat and insect population low, but means should be taken to exclude them entirely from buildings.

Proper screening of windows and doors aids greatly in keeping down infestation of insects that migrate by flying. Then when fumigation is required the problem is greatly simplified because of the lesser degree of infesta-

Accumulations of hoofs, horns and dried bones somewhere near the meat plant are often important sources of insect infestation. Absolute cleanliness in and around the plant is essential in the prevention of outbreaks of the troublesome insects known as "skippers."

The ultimate control of rodents is the thorough rat proofing of all buildings. This, of course, is practically impossible in occupied buildings and can only be brought about when new buildings are erected in which materials and construction methods are used which will resist and keep out these pests.

In the following article there is described a new hydrocyanic acid product for fumigating meat plants to destroy insect and rodent pests. This is the second article on the subject of rodent control in the meat plant. The first, "Rat Control in the Meat Plant," was published in the November 9, 1929, issue.

Fumigating the Meat Plant

By I. L. Ressler.*

Insect pests and rats take a heavy toll in any food plant where careful control measures are not applied.

Rats and mice are the most destructive pests with which the meat plant has to deal. Rats particularly destroy or render unfit for use as food far more meat than they actually consume.

Rats are very prolific and multiply



FUMIGATING BY NEW METHOD.

A new product for fumigating meat plants consists of stabilized hydrocyanic acid gas and an irritant warning gasbsorbed in diatomaceous earth. The material is packed in sealed tin cans. It gives off its gas on exposure to the air. The residue is not poisonous and can be swept up and thrown away as ordinary rubbish.

rapidly unless effective means are used to keep them in check. From three to five litters of from five to eleven young are produced yearly, their breeding propensities being limited only by the food supply and the opportunities offered for breeding and nesting.

In their fight for existence rats have developed a resourcefulness and cunning that has enabled them to cope successfully with mankind in obtaining a foothold and gaining an excellent livelihood.

Cheese Skippers Destructive.

Cured meats are subject to the attacks of certain insect pests. These are described briefly in the order of their importance.

The cheese skipper attacks hams and shoulders and causes a deep-seated infestation difficult to control if allowed to get a strong foothold. The adults are small shining black flies about half the size of house flies. They have reddish-brown eyes. They are very active, run rapidly and make short jumpy flights. Female flies deposit an average of 140 small opaque, whitish eggs on the surface of the meat.

The larval stage is the most destructive. As soon as the larvae are

hatched from the eggs they immediately begin to feed in groups in crevices of the meat. They work their way gradually into the meat and along the bones, usually concentrating around joints and in soft interstices of connective tissues.

The habit of feeding in groups is of decided advantage because it aids in rapidly softening the meat and causing putrefaction, a preferred condition for these pests. Larvae move with short jerky jumps, which give rise to the name "skipper."

Skippers Multiply Rapidly.

After a period of feeding, a pupa or resting stage is reached from which the adult emerges to begin again the life processes. The entire life cycle during warm weather is passed in about 12 days, thus giving an average of two generations a month during skipper season.

Bulletin No. 1,453, "The Cheese Skipper as a Pest in Cured Meats," issued January, 1927, by the U.S. Department of Agriculture, is an excellent treatise on this pest.

The red-legged ham beetle rarely occurs as a deep seated infection. The adults are shiny green beetles about 1/4 in. long. The female may lay as many as 1,000 eggs during its life of 12 to 14 months. The eggs are smooth, shining and semi-transparent, about 1/32 in. long, and are usually deposited in dry crevices on or near food.

The larvae are voracious feeders in hams and bacon. When full grown they enter a pupa or resting stage from which the adult emerges. There is but one generation of the red-legged ham beetle a year.

Ham Mites Another Pest.

Ham mites are minute, barely visible creatures which in severe infestations incrust cured meats with adults, young, and cast skins. Heavy infestations impart a musty, sweetish odor to the products infested. Men working in plants where such infestations occur are subject to severe skin irritations, known as grocer's itch, due to the boring-in habits of the mites when they get on the body.

Little is known of the habits of this pest but they can easily be controlled by the method described here.

In addition to the above insects

*Entomologist, the Roessler and Hasslacher Chemical Co., New York City.

others frequently occur at the same. time. The larder beetle and the blowfly are destructive. Others may be found as secondary infestors such as the Staphylinid beetle, which is a scavenger on putrid and spoiled organic matter and the Cadelle beetle and others which are predators feeding on the larvae of primary infesting pests.

Hydrocyanic Acid Effective.

Fumigation with hydrocyanic acid gas is an effective and economical means of control for both rodent and insect pests in meat packing plants. This practice was authorized by the U. S. Bureau of Animal Industry in Service and Regulatory Announcement 165, pages 2 and 3, issued in 1921 on the subject, "Notices Regarding Meat Inspection", which is applicable to all meat packing plants subject to federal regulation.

Hydrocyanic gas is applied in a number of ways in the meat plant. Until recently the pot method, familiar to most packers, has been in almost universal use. The danger in this method, however, has caused it to be regarded with some disfavor, and packers are gradually turning to safer methods.

Among the newer products is one which consists of stabilized hydrocyanic acid and an irritant warning gas absorbed in diatomaceous earth and which gives off all of its gases upon exposure to air. The material is known as Zyklon B. It is packed in tins containing 4 ozs., 16 ozs. and 40 ozs. of hydrocyanic acid.

The method of using this product is as follows:

The cans of material are set in the places where it is desired to obtain an effective dose of the gas. The building should previously have been sealed to prevent drafts and air currents.

New Product and New Method.

When everything is in readiness the operators, wearing anti-cyanide gas masks, and beginning on the top floor farthest from the exit, open the cans by puncturing with a pointed hammer or a lather's hatchet, pouring out the granular material on paper as they proceed toward the exit.

Each floor is treated progressively downward, the operators finally leaving by a common exit door which is then locked and sealed for the period of the fumigation.

After the fumigation, operators wearing gas masks enter the building and open all doors and windows to permit thorough ventilation. After several hours' ventilating it will be safe for workmen to resume their labors. The residue is non-poisonous and can be swept up and thrown away as ordinary rubbish.

What Dosage to Use.

The dosages mentioned in the following paragraph are based on experimental data obtained from government workers and from wide field experience:

O	per 1,000 cu. ft.	Hours exposure to gas.
Rats and mice	4	4 to 6
Cheese skipper Red-legged ham beetle Ham mite	10	24

These dosages will give uniform results when applied according to direc-

tions supplied by the manufacturers. A simple rule for computing the number of cans required for a particular job based on the above dosages follows:

A single 40-oz. can can will thoroughly dose 10,000 cu. ft. for rats and mice, or 4,000 cu. ft. for insect pests. A single 1-lb. can will fumigate 2,500 cu. ft. for rats and mice or 1,600 cu. ft. for insect pests.

Thus if 480,000 cu. ft. are to be fumigated it would require 120 40-oz. cans (480,000 divided by 4,000) or ten full cases of twelve cans each. Similarly it would require 300 16-oz. cans or ten cases of thirty cans each.

Advantages of New Product.

Among the advantages claimed for this product are:

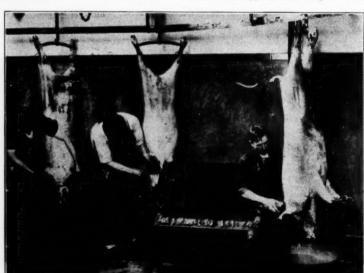
- 1-It is economical to use.
- 2-It is simple to apply.
- 3—Convenient sized strong containers only are used for packing.
- 4—No cumbersome equipment, pipe, pressure cylinders, jars or acids are required.
- 5—The product is independent of temperature, humidity or chemical reaction for the release of its gases.
- 6—The irritant gas acts as a warning agent and adds greatly to the safety factor in using.

The question as to the value of fumigating with hydrocyanic acid under cold storage conditions has often been raised, due to the fact that the cold temperatures have always acted as inhibiting agents in the efficient evolution of the gas except where sodium cyanide-sulphuric acid—the pot method —has been used. By the use of this new product, it is said, these difficulties are overcome.

Use in Lower Temperatures.

It must be made clear, of course, that fumigation in cold storage rooms can only be successful against rats and mice. Insect pests can not be destroyed under cold storage conditions, because their growth is inhibited and normal activities are stopped when temperatures fall below 50 to 55 degs. F.

It is generally recognized, however, that those insects which cause trouble for meat packers primarily infest cured meats, and find their way into products during the smoking and hanging periods. The skipper, which is perhaps the most troublesome of all insects, attacks the cured meats in the smokehouse; first, during the time the meat is drying off; second, after the temperature drops below 100 degs. Another point of possible skipper infestation is in the hanging, shipping and storage rooms, which should be carefully screened to reduce skipper infestation to a minimum.



HOG DEHAIRING IS STILL DONE BY HAND.

British breakfast bacon in the making at the plant of the St. Edmondsbury Cooperative Bacon Factory, at Bury St. Edmunds, near London,

They still scrape hogs by hand. Dehairing machines and their attendant scalding vats with thermostatic control, also overhead trolleys, are evidently not used there.

Watch the "Wanted" and "For Sale" page for bargains.

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May 24, 1930.

Consumer Attitude Toward Packaging of Meat

Better Understanding of Place of Packaged Meats and Meat Products Might Help Retailers and Packers

VI - Packer and Retailer Attitude Toward Packaged Meats

Consumer reaction toward packaged meat is important. But what of the attitude of the retailer and of the packer?

There are retailers who cling to the older methods of handling all product in bulk, in the belief that this is what the customer wants and that at the same time he gets a little better return as a result of his labor in weighing out the exact amounts called for.

On the other hand, there are retailers who realize that their time is too valuable to use so much of it in service and prefer to have at least a part of this service performed for them by the packer. These are the retailers who capitalize on the display value of packaged meats and who utilize the other advantages offered by the packaged product.

In the earlier days of packaging, some abuses arose which led some packers to prefer to sell These are being overcome to an increasing degree and packers and their representatives are realizing more and more the advantages of packaging certain products.

The study of consumer attitude toward meat packaging formed a part of a large consumer study made in the city of Pittsburgh by the Bureau of Business Research of the University of Pittsburgh, under the direction of Dr. John H. Cover. Cooperation by THE NATIONAL PRO-VISIONER with the University extended the inquiry into different phases of pack-aged meat preferences as an important part of this study.

This is the sixth and last of a series of articles reviewing this study.

The complete report is available in pamphlet form and may be secured on application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, accompanied by 4c in stamps.

Retailer and Packer Preferences.

Sixty-one retail meat markets in nine neighborhoods in Pittsburgh were observed, to determine their practices in regard to merchandising meats. These nine neighborhoods were selected as typical of Pittsburgh's retail and consuming centers.

In neighborhood A, low standard of living, Jewish neighborhood, the only non-kosher market in the neighborhood displayed packaged bacon.

In neighborhood B, industrial, Slavic,

low standard of living neighborhood, two of the four markets displayed packaged sliced bacon. One of these displays was a one-half pound transparent wrapped unit, the other, one pound paper cartons.

Neighborhood C, colored, three of the four markets displayed packaged sliced bacon. Two displayed one-half pound transparent packages, and one, one-half pound paper cartons.

Display Packaged Bacon.

Neighborhood D, middle class residential neighborhood: three of the four markets had exhibits of packaged sliced bacon of one-half pound transparent wrapped packages.

Neighborhood E, high standard of living, one-half Jewish; only five of the eight non-kosher markets had displays of packaged sliced bacon. Four used one-half pound transparent wrapped and two, one pound cartons.

Service to the Trade

In the search for definite information on the public's attitude toward meat in packages compared with meat in bulk, The NATIONAL PROVISIONER financed a study of this subject in the city of Pittsburgh.

The study was made by the Bureau of Business Research of the University of Pittsburgh. Pittsburgh packers, representatives of outside packers in Pittsburgh, and chain and independent retail stores gave hearty cooperation.

While the number of consumers studied was relatively small, they represented a good cross section of the consuming public in any city.

In addition to financing the study THE NATIONAL PROVISIONER has assumed full responsibility for publishing the results, which it is hoped will be of value to the packer, the manufacturer of wrapping and packaging ma-terials, and ultimately to the retail meat dealer.

These results are summarized in this and succeeding articles in THE NATIONAL PROVISIONER. The complete report will be available in pamphlet form upon application to THE NATIONAL PROVISIONER, Chicago, accompanied by 4c in stamps

Neighborhood F, medium standard of living, mixed nationality neighborhood, with a well established market center serving a wide area and only 3 of the 11 markets displayed packaged bacon.

In neighborhood G, apartment house section in which every retail meat outlet is a chain store, the 5 retail outlets had exhibits of packaged bacon.

Neighborhood H, Polish, industrial, low standard of living; not one of five meat markets displayed packages of sliced bacon.

Neighborhood J, middle class American, with a large market center in which 4 of the 7 markets displayed packages of sliced bacon.

Like Half-Pound Packages.

The following summarizes the display of sliced bacon as observed in the 61 outlets surveyed: 21 outlets displayed ½ pound transparent packages; 3 outlets displayed 1/2 pound cartons; 1 outlet displayed 1 pound cartons; 1 outlet displayed 1 pound transparent wrapped; 35 outlets displayed no bacon (10 of the 35 outlets displaying no bacon were kosher outlets).

From the above it is apparent that a larger proportion of the markets in the middle standard of living neighborhoods display packaged bacon than in the higher or the lower standard of living neighborhoods. One exception was found in Neighborhood G, which is a high standard of living neighborhood. There all markets exhibited packaged bacon.

It is interesting to note that 4 of the 11 national chain outlets observed had no display of packaged bacon.

Display of Packaged Lard.

Twenty outlets displayed lard in containers, fifteen outlets used 1-lb. cartons, six outlets, 2-lb. pails, one outlet, 4-lb. pails, and one, 2-lb. cartons. Forty-one outlets displayed no packaged lard.

In Neighborhoods A, low standard of living Jewish, and D, medium standard of living, none of the markets exhibited packaged lard. Only one outlet in C, colored neighborhood, and one in H, Polish, displayed lard in containers. Two of six markets in B, Slavic, industrial, low standard of living, had displays of this kind. Six of the eight

(Continued on page 45.)

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Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

UNLAWFUL TO LIMIT VALUES.

A packer has been offered settlement on a 50-50 basis for hogs found dead in shipments on arrival at his plant, the railroad company indicating what the total valuation of the hogs should be. He says:

Editor The National Provisioner:

We have claims entered against the railroad for loss of 6 hogs, four of them being one each out of four cars, and two in another load. They were heavy hogs and the total cost was \$400.55.

The claim agent has offered settlement as fol-

lows:

"Under the live stock contract as executed by
the shippers, the hogs were classified as ordinary
hogs, and accordingly only had the value of the
ordinary hog, which is \$15.00.

"Investigation falls to develop any irregularity in transit in view of which fact there would appear to be an absence of liability with the

"However, in order to dispose promptly of the matter, we might agree to share the loss based on the value of an ordinary hog, and as there were a total of six dead hogs, I am in a position to offer \$45.00 in full settlement of this claim."

Will you kindly give us your opinion on this matter of settling on this basis of the classified value of the ordinary hog at \$15.00.

For over ten years it has been unlawful for any railroad to limit the value on which claims will be adjusted on ordinary livestock. In view of this, the letter which this inquirer received from the claim agent is rather unusual.

Had these hogs been breeding stock or fancy stock, the railroad could have required a statement of valuation, and not more than the stated value could be recovered.

Since the Interstate Commerce Act was amended by the Cummins Amendment it has been unlawful for a railroad to request the shipper of ordinary live stock to declare its value, and likewise unlawful for the carrier to limit this valuation by contract, tariff, rule, or regulation. This applies on all interstate traffic.

On all ordinary livestock a railroad company is liable to the shipper for the full actual loss caused by it. Under a long line of court decisions this inquirer is entitled to recover the full value of these hogs at destination.

If this inquirer is located at a market, the value would be the market value at that destination. In the absence of a market the nearest public market can be used for basing value.

If the inquirer is somewhat remote from a market, the customary procedure is to take the cost of the hogs at point

of shipment, adding thereto the amount of commission, exchange, freight, feeding, and any other incidental expenses, which will give the aggregate cost.

Divide this by the total number of pounds purchased to get the price per hundredweight, or per pound. Then take the actual weight of the hogs, or the average weight, if the actual is not known, and the proper basis for the claim will be obtained.

It might be well for this packer to let the claim agent with whom he has been dealing know that he is conversant with his rights in this case. They are set forth in the series of articles which appeared some time ago in The National Provisioner, and authoritative court decisions are cited in support of the statements made.

Packers who are not collecting their just due from the railroads on claims for livestock injured or killed in transit, losses due to shrinkage, etc., are invited to write THE NATIONAL PROVISION-ER, stating the facts in full.

Copies of the complete series of articles on "Livestock Shipping Losses" may be had on application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

CUBAN TARIFF INCREASES.

Increased tariff rates on meats and meat products imported into Cuba became effective May 17, 1930. Product ordered before May 17 and shipped on or after that date will take the old rate.

The new rate makes heavy increases on product shipped from this country. The rate on fresh beef is changed from \$5.60 to \$8.00 per 100 kilos; mutton from \$4.80 to \$8.00 and fresh pork from \$5.60 to \$8.00.

For product salted or in brine, the tariff on beef is raised from \$5.20 to \$9.60 per 100 kilos; mutton from \$4.80 to \$9.60 and pork from \$5.20 to \$9.60.

The rate on pure hog lard is changed from \$3.20 to \$7.20 per 100 kilos, with a surcharge of 10 per cent added each year, beginning July 1, 1931, for five years, until the total increase amounts to 50 per cent, at which point the duty will become fixed. The ultimate tariff on lard therefore will be \$10.80 per 100 kilos

A similar arrangement will apply in the case of neutral lard, the former tariff on which was \$4.00, the new tariff being \$10.40, and the ultimate tariff at the end of five years \$15.00 per 100 kilos.

The rate on bacon and salted and smoked pork is increased from \$4.80 to \$12.00 per 100 kilos, and that on pork merely salted from \$3.00 to \$9.60 per 100 kilos.

The rate on hams or shoulders cured or smoked is changed from \$6.40 to \$12.80 per 100 kilos, and that on sugar-

cured or otherwise prepared hams and shoulders from \$8.00 to \$16.00 per 100 kilos.

Jerked beef is another product on which the surcharge applies. The tariff which has been prevailing on this product is \$6.40 per 100 kilos. This is increased to \$9.60 and at the end of the flve-year period will be fixed at \$14.40.

The rate on canned beef, mutton or pork is increased from 16c to 32c per kilo, while that on mortadella and similar stuffed sausages is changed from 32c to 48c per kilo.

On butter and similar articles, manufactured exclusively from milk with or without the addition of common salt and vegetable coloring, the rate has been raised from 0.084 to 0.175 per kilo. On butter and similar articles containing substances foreign to the natural composition of milk, except for the addition of common salt and vegetable coloring, and margarine and oleomargarine, the rate is changed from 12c to 28c per kilo.

The rate on cheese is increased from \$4.80 to \$7.20 per 100 kilos plus an ad valorem duty of 6 per cent.

In the case of fresh eggs, marked with inedible ink indicating their origin, the rate is increased from 8c to 12c per dozen and on eggs not marked the rate is changed from 12 to 20c per dozen. Canned, prepared or frozen eggs, whether whole or only the yolks or whites, are increased from 0.096 to 20c per kilo, while the rate on dried, whole or only the yolks or whites is increased from 0.144 to 24c per kilo.

TRADE GLEANINGS

A branch of the Field Packing Co., Owensboro, Ky., will be opened shortly in Bowling Green, Ky.

Singleton-Montgomery Packing Co., Maryville, Tenn., has incorporated with a capital stock of \$35,000.

Emge & Sons, Fort Branch, Ind., is adding a new cooler building to its plant. The estimated cost is \$50,000.

The Pacific Cotton Seed Products Corp., Los Angeles, Cal., will instal new equipment for use in the coming season.

F. G. Vogt & Sons, Inc., Philadelphia, Pa., have let contract for the erection of their new packinghouse at 36th st. and Grays' Ferry road.

Cudahy Packing Co. has let contract for a new branch house to be erected at Sioux City, Ia.; at an estimated cost of \$18,000.

Mooresboro Oil Mill, Inc., Mooresboro, N. C., has recently been incorporated with a capital stock of \$30,000. Incorporators are John T. Stevens and J. K. Smart.

Construction has begun on the new Armour and Company plant addition at Kansas City, Mo., the cost of which will be approximately \$200,000. The major part of the new addition will be occupied by the butterine department.

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Audit Bureau of Circulations Associated Business Papers, Inc.

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NORMAN C. NOURSE, Mgr.

Future Beef Demand

The buying power of the workingman is considered the backbone of the beef market, even though this class of buying does not always extend into the fancy grades of beef.

As general buying has been curtailed during recent months, the market for beef has lacked support, and only relatively small supplies, coupled with the outgo of cattle to the country, have made possible the maintenance of the prevailing price level on live animals.

A large proportion of the beef produced since the first of the year was in the less expensive grades, as fancy cattle have been in smaller supply than is usual during the spring months.

In the first four months of 1930 there were returned to the country for further finish 47 per cent more cattle than in the same period of 1929. This should insure a fair supply of the better grades of beef during the summer.

Pointing to the weak cattle market which has prevailed since the first of the year C. V. Whalin, of the U. S. Bureau of Agricultural Economics, said in a recent radio talk on the May cattle markets that "when we compare present quotations with those of other recent years we find that prices of all classes and grades of cattle are below those of any month in both 1928 and 1929. Some kinds of butcher cattle are almost down to the levels of May, 1927. When we look for the cause of this drop in cattle prices, we find that it is due mostly to a falling off in demand."

Whether or not fed cattle will make their usual seasonal rise during the early summer months is problematical, this authority says. If cattle feeders have been holding back their long-fed steers for the late June and July markets we may soon find the market oversupplied with such kinds. If business conditions do not improve materially in the meantime and thus bring about an increase in consumer demand, says this critic, there seems little prospect of any marked improvement in the cattle situation in the near future.

The country's cattle supplies are not regarded as burdensome for normal times, but under present conditions it is easy to oversupply the existing consumer demand.

It can readily be seen, therefore, that an intimate relationship exists between the industrial situation and the beef market. There is a good deal of reason to believe that steady improvement is taking place in the industrial situation, which gives promise of a more uniform demand for beef.

Tanking Hog Casings

The hog casing market has been a dull affair for a long time. Stocks on hand are heavy, being supplemented by larger supplies than are moved out.

This surplus hanging over the market has been an extremely depressing influence. The situation has grown out of the fact that every hog growing country in the world is now producing hog casings, not only for its own use but also for export. Practically all packers, large and small, have saved their hog casings, and casings houses have been compelled to fulfill longtime contracts entered into at a time of good demand and high prices.

In the face of all this the utilization of hog casings has been somewhat less than in the earlier years.

What can be done to relieve the sit-

uation? Can more hog casings be used in sausage manufacture?

Formerly, particularly in certain parts of the country, both fresh and smoked pork sausage was stuffed in hog casings exclusively. These, however, were superseded by the sheep casing product, particularly in the fancier grades, linked off in exact lengths. There are still consumers who believe that the former product had an advantage over the latter.

However, it would require a broad increase in pork sausage manufacture to make a real dent in the stocks of hog casings. What, then, can be done?

If producers of hog casings tanked their current production over and above their own needs until such time as the surplus in the market was cleaned up, would this have a favorable influence on the situation without loss to the individual packer?

The packer can easily figure for himself the advantage that might accrue to him, in addition to any contribution he would be making to improvement in the general market situation, by figuring the difference in return on the product sent to the tank and that held for sale as casings. In figuring he should take into account the original investment, holding and selling charges, and the possibility that a long period may elapse before any realization can be expected.

Overproduction in any industry is certain to result in an exceedingly unsatisfactory price situation for those engaged in the industry, especially where the outlet for the product is limited. Packers are large producers and sellers of casings, and they should want as satisfactory a market as possible for this hog by-product.

The fact should not be lost sight of that every month considerable quantities of Chinese and other hog casings come into the country to compete with domestic production. Therefore, there is no reason why production in this country should be reduced to a point that would give the imported product more than an even break.

Packers could improve the situation, however, and release some of the investment tide up in warehouse stocks of hog casings, by tanking surplus production during the summer months.

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Practical Points for the Trade

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Savings in 24-Hour Chill

Is there a saving in the cost of refrigeration on a 24-hour chill for hogs compared with a 48-hour? If so, on what is this saving based? A Western packer raises this question in connection with a recent article. He says:

Editor The National Provisioner:

I have read the article in the March 29 issue of THE NATIONAL PROVISIONER on the subject of 24 or 48-hour chilling.

For the past four or five years we have cut hogs with a 24-hour chill during the months of November, December, January and February, but during the balance of the year we have always reverted to a single gang, which meant a 48-hour chill. This year we determined to go through the year on the basis of the 24-hour chill.

the year on the basis of the 24-hour chill.

The article I refer to in your magazine sets forth all of the conclusions I came to, on which conclusions I based my reason for going to the 24-hour chill the year round.

I note the article states that it even means less cost on refrigeration. I am wondering if this is really true and how one would go about ascertaining whether it is or not.

The following figures on cost of chilling hogs on 24-hour basis versus the 48-hour basis, show a considerable difference in favor of the 24-hour chilling.

ference in favor	of the 24-ho	ur chilling:
	24-hour basis	48-hour basis
Investment required.	\$30,000	\$60,000
Interest at 6 per cent Depreciation at 5	\$1,800	\$3,600
per cent Insurance at 2 per	1,500	3,000
cent	600	1,200
Daily capacity of coolers	E00 h	700 1
		500 hogs
Chilling time		36 hours
Holding time	0	12 hours
Cu. ft. of space		32,000 ft.
Refrigeration re- quired for chilling	7,000,000 BTU	7,000.000 BTU
Refrigeration re-		
quired for holding.	0	241.472 BTU
Tons refrigeration		
per day	24	25.2
H. P. per ton at 10		
lbs. suction pres-		
sure	1.80	
H. P. per ton at 15		
lbs. suction pres-		
sure		1.35
Pounds of steam per		
Н. Р	30	
Tons coal per year.		
based on 7 lbs.		
steam per Ib. coal	810	637
Cost per year for re-		
frigeration	\$3.240	\$ 2,548
Total cost per year	87,140	\$10,348

Practical operating men are of the opinion that these figures give a pretty true picture of the difference in cost between 24- and 48-hour chill. Many packers are prone to overlook a good many items that enter into this system. Inasmuch as the article to which this inquirer refers dealt with the building of a new plant, it is necessary to start with the investment required, just as shown above.

In addition, no mention has been made of the additional yield obtained from the 24-hour hogs which, from actual experience for years past, has proven to run anywhere from ½ to 1 per cent. In other words, a plant operating on a 24-hour cutting policy en-

joys from ½ to 1 per cent less cooler shrink on its cutting test, and in the case of fresh pork this is an actual gain as fresh pork is cut, packed and weighed the same day and shipped with little shrinkage.

In the case of this example which covers 500 hogs daily, the hogs are estimated to weigh 200 lbs. dressed weight. On 500 hogs for 300 days per year this would be 15,000 hogs or 30,000,000 lbs. Estimating the fresh pork yield at 1/3 the weight of the hogs, there are 10,000,000 lbs. of fresh pork at ½ per cent increased yield which equals 50,000 lbs. At an average value of 20c per lb., this would mean an additional \$10,000 in favor of the 24-hour chilling.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Smoked Meat Tests

Do you know what your smoked meats cost you, wrapped and packed and ready to ship?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product? Do you figure in everything, including shrinkage, labor, operating costs, supplies, etc.?

In figuring smoked cost from cured do you divide price by yield, or multiply by shrink? One way is wrong and will cost you money.

The article which ran in THE NATIONAL PROVISIONER on "Short Form Smoked Meat Tests" has been reprinted and may be had by subscribers by sending in the attached coupon, together with a 2c stamp.

The National Provisioner, Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Short Form Smoked Meat Tests." I am a subscriber to THE NATIONAL PROVISIONER.

Name														
Street								۰						
City														

Enclosed find 2-cent stamp.

Overcoming Sour Sausage

Trouble with sausage souring in the smokehouse is complained of by an old time sausage maker, who says:

Editor The National Provisioner:

I make an old style mettwurst, using no water, ice or cereal. I grind the cured meat through the coarse plate, then once through the ½ in plate, mix by hand for 20 minutes, stuff and put in cooler overnight at 38 degs. Next morning I lang outside for about 2 hours, then put in the smokehouse at 130 degs. but with no smoke for 1 hour. Then smoke for two hours at 140 degs.

The sausage gets a little sour. This happens after it gets in the smokehouse. I have been told that it is impossible to get away from that, especially in warm or rainy weather. Is this true?

We also make a fresh pork sausage which we run through the ½ in. plate, season and add a little pork brine, stuff, put in the cooler overnight, then smoke and the same thing happens.

No color and off in taste.

We do not have any trouble with it in the

This sausagemaker's trouble is evidently in his method of handling. Putting the meat through the grinder twice heats it considerably. He does not say how long he cures the meat for mettwurst or how it is handled. Is it cured in trucks, or is it spread on shelves in the cooler?

It should be spread on shelves and the mass of meat should not be more than 8 in. thick and possibly even thinner. It could be covered with wax paper to protect it from the air.

This method of handling will allow the meat to cool quickly and do away with the possibility of any souring during the curing period. If left in bulk in trucks, the center of the mass of meat is likely to stay at high temperatures with resultant souring.

Then if the sausage is hung in natural temperatures until it dries off, there is no reason to let it hang in the smokehouse another hour before the smoke is started. Also, the smokehouse temperatures appear to be pretty high.

On pork sausage hold the temperature down to 90 degs. and finish off at about 100 degs. Pork sausage takes the color and smoke flavor easily.

In the case of the mett sausage, it is suggested that the temperature be lowered in the smokehouse. All that is necessary is color, and this can be secured at 90 to 100 degs., and finish off during the last hour at 110 degs. Some producers of fine mettwurst smoke at temperatures as low as 80 degs. over night.

Watch the "Wanted" page of THE NATIONAL PROVISIONER for bargains and business opportunities.

Keeping Cellars Dry

A packer wants to know how to keep water out of his cellars. He says:

Editor The National Provisioner:

Our plant is located on low ground and at times we are seriously inconvenienced and put to considerable expense because of water in our cellars. How can this be kept out?

Meat plants located on low ground are often troubled with water in the cellars due to floods, which cause the water to back up in the drains.

A simple and inexpensive way to prevent cellars flooding is to install pipe fittings of one kind or another at the floor level and over the drains. These fittings should be connected to the drain pipes, and care should be taken to make a water tight joint.

When there is danger of flooding, pipes can be screwed into these fittings. These pipes should be long enough to come above the high water level. The water level will then rise and fall within the pipes without flooding the cellar.

Checking Steam Used

A small packer wants to check up on the amounts of steam used in different operations and asks how to proceed. He savs:

Editor The National Provisioner:

We are checking up on operating and processing costs in our plant and want to know how to determine the amounts of steam used in different operations. How can we do this?

The problem of determining the amounts of steam used in different processing operations is simplified when it is understood that a pound of water evaporated in the boiler makes a pound of steam. Conversely, when a pound of steam is condensed a pound of water results. The easiest way to find steam consumption, therefore, is to measure the condensation. For each pound of condensation a pound of steam will have been used.

If traps are installed on machines, the steam consumption can be ascertained by catching the trap discharge in a container for a measured period of time and weighing it.

If no trap is installed, the steam discharge pipe can be run into a container of cold water. The water should be weighed before and after the test period. The difference in weight approximates the number of pounds of steam used.

In the case of ham boiling, for example, where the cooking is done by adding steam directly to the cooking water, the condensation can be ascertained by installing an overflow pipe leading to a barrel. The test should start after the hams are in the tank. The water should be brought just level with the top of the overflow pipe before

the steam is turned on. At the end of the cooking operation the weight of the water in the barrel will represent the number of pounds of steam used to cook the hams. Obviously no hams should be added to or removed from the tank during the cooking operation.

CAUSTIC SODA FOR REFINING.

Caustic soda may be used in refining edible animal oils under a regulation recently issued by the U.S. Bureau of Animal Industry. Soda has been used in vegetable oils as a refining agency, and the new order now puts animal fats on the same basis. The product has a tendency to reduce the free fatty acids and improves the color somewhat.

The text of the order, issued as Circular Letter No. 1662, dated May 7, 1930, is as follows:

"Under regulation 18, section 6, paragraph 7, B. A. I. Order 211-Revised, caustic soda may be used in refining edible animal fats."

The text of paragraph 7, referred to above, is as follows:

"The use of substances necessary for the proper preparation, clarification, or refining of meat and products may be permitted, subject to the approval of the Secretary of Agriculture, provided they do not impair the quality of the meat or product and are eliminated during the further process of manufacture; as, for example, the use of bicarbonate of soda and fuller's earth in the preparation of fats, and the use of sal soda or lime in the cleansing of tripe."

Do you use this page to get your questions answered?

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day per cwt.?

NATIONAL THE PROVI-SIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

The National Provisioner, Old Colony Bldg., Chicago.

Please send me copies of e Short Form Hog Test for daily

City Single copies, 2c; 25 or more, 1c each; quantities, at cost.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

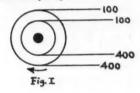
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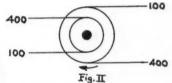
By W. P. Schaphorst, M. E.

A common error in arrangement of pulleys and belts is shown in Fig. I. The larger pulley is the standard pulley on an electric motor. The motor is underloaded. Somebody sees an opporunderloaded. Somebody sees an opportunity to increase the load, so the smaller pulley is added. That is, two pulleys are placed side by side on the same overhanging shaft, and both belts pull against the bearing in the same direction. The total pull as indicated by the figures amounts to 1000 lbs.

This is not good practice. Motor bearings are designed for a definite bending force. All bearings have their limitations of course. If the two belts

limitations, of course. If the two belts leave the pulleys in the same direction as shown in Fig. I, the design is wrong, because it is probable that the bearing will not be able to withstand the combined leverage or bending moments. The outside pulley, being farther away, causes the bending stress to be greater in the bearing than that due to an equal pull on the inner pulley.





ONE WAY TO RUIN BEARINGS.

ONE WAY TO RUIN BEARINGS.

It is not good practice to install two pulleys on an overhanging shaft and arrange to pull both loads in the same direction as shown in Fig. I. When this is done, bearing failure is very sure to occur sooner or later. When two pulleys are necessary it is the better plan to bring the pull from different directions as shown in Fig. II. If it is impossible to follow this latter plan, an outboard bearing should be installed.

By arranging the drives so that the belts will leave in opposite directions, as shown in Fig. II, the bending stress as shown in Fig. II, the bending stress will be less than with a single pulley and with the motor pulley fully loaded. Such a condition is all right. Here we have 500 lbs. acting in one direction which is balanced by 500 lbs. acting in the opposite direction. The belt at the left, Fig. II, is a top pull belt, but this is better than ruining the motor for the sake of two undersull belts.

for the sake of two underpull belts.

Another point is this: Overhung pulleys on electric motors should always Overhung be operated as close to the bearing as possible. If one must run belts as shown in Fig. I, or if the pulley must be placed at considerable distance from the motor bearing, an outboard bearing should be installed.

usage

1, 1930.

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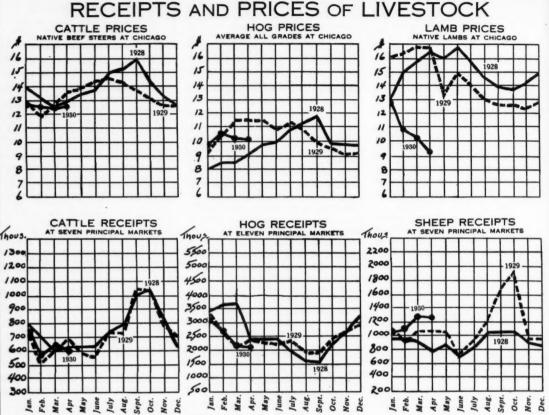
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This chart in THE NATIONAL PRO-VISIONER MARKET SERVICE series shows the trend of receipts and prices of livestock during the first four months of 1930, compared with those of 1929 and 1928.

Hog receipts of the current year and prices of pork products give a striking example of the importance of demand as well as of supply. In the past four months demand has proved to be a more important factor than supply. Seasonal weakness in the industrial situation and temporarily impaired buying power in many sections of the country were contributing factors in declining prices in the face of decreased supplies of live animals.

Cattle. - Cattle receipts averaged slightly higher than those of a year ago, but the market has been characterized throughout the year by a weak price undertone. While fancy native steers at Chicago held to a fairly high price level until early in May when increased weakness was evident, it was only the better grades of cattle which evidenced such strength. At Chicago light supplies much of the time resulted in price stability, but any material increase in runs was always accompanied by lower prices.

Hogs.-Hog receipts have been slightly

less than those of a year ago and well under the 1928 runs. In spite of the more limited supplies, the strong position of storage stocks, and the attractive prices at which product has been offered, demand has been only fair. While prices of hogs have been lower than those of the same period of 1929, they are well above the 1928 level. The put-down cost of product throughout much of the year has ranged from 2c to 4c per pound over the market. Lard has been a strong contributing factor to this situation, as the weak attitude of packers regarding the real value of their lard, and their inertia in seeing that this important product is placed on a better sales basis, has resulted in heavy losses and the allocation of considerably higher costs to other major products.

THE NATIONAL PROVISIONER CHART SERVICE...COPYRIGHT 1929 BY THE NATIONAL PROVISIONER, INC.

Lambs .- The chart lines on lamb prices during the first six months of the three years plotted show no relationship. This is the period when fed lambs are marketed and the fed lamb situation has been weakening for more than a year. Each year more lambs were fed, until the total reached a point beyond consumptive absorption, at a price that would represent a return on lambs contracted for at high prices.

Coupled with the heaviest supplies in three years was a weakened buying power on the part of the public, and lamb prices took one of the sharpest declines of record. The only bright spot in the situation was the wider use of lamb and the better appreciation of this meat delicacy by consumers who had not heretofore included it in their meat purchases.

With the absorption of the surplus of fed lambs and the approach of the season when native lambs are in normal supply, the lamb price level bids fair to show somewhat more strength than has been evident since the first of the year.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended May 16, 1930, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Cor	mm	od	lit;	y.				Amount.
Argentine-Canned	cor	nec	ı	be	ef	١			.540,980 lbs.
Brazil-Canned cor	ned	be	ef				 		. 43,200 lbs.
Canada-Veal carca	asse	8 .							. 999
Canada-Calf liver									
Canada-Bacon									
Canada-S. P. ham									
Germany-Bacon									
Germany-Bouillon	cul	bes						 i	1.500 lbs.
Germany-Hams .								ì	. 2.609 lbs.
Germany-Sausage									
Hungary-Sausage									
Ireland-Bacon									
Ireland-Ham									
Paraguay-Canned	COP	ned	h	ee	ŕ.		Ċ	 Ì	. 18,000 lbs.
Uruguay-Jerked t									
Uruguay—Canned									

Provision and Lard Markets

WEEKLY REVIEW

Trade Moderate - Undertone Weak -Commission Houses on Both Sides— Cash Lard Trade Fair—Hogs Steady—Hog Run Moderate—Increased Run Feared.

The developments in the hog market the past week were limited price fluctuations, a rather quiet trade and a continued heavy undertone in lard. Commission house interests were on both sides, with some speculative buying and profit taking in evidence as well as support at times from packing house quarters. Scattered selling and liquidation satisfied the demand, while professionals pressed the decline on heaviness in the grain markets and reports of a limited foreign trade.

A comparative moderate hog run and a fairly steady hog market served to discourage selling at times, but there were the fears of the summer run of hogs beginning next month, and, to some extent, the market was feeling the influence of a continued downward course in edible oils. Speculative sentiment continued mixed. Some were inclined to look at the moderate stocks of lard comparatively, while others stretched the outlook for a goodly carryover of cotton oil and the better weather conditions in the cotton belt the past week.

The fact that domestic distribution holds up remarkably well was offset somewhat by lighter outward clearances and prospects of a smaller export trade, for one reason or another, in the near future, particularly with the near ruture, particularly with the approach of summer. The question of the hog run is an important feature for the future, while the expressed statements of those who study com-modities closely, that the indications are that the commodity markets have ran their downward course, attracted attention but failed to create any par-ticularly new having never ticularly new buying power.

Lard Stocks Higher.

At any rate, there are a few who will deny that lard at the present levels is reasonably tight, but there is still the fact that the corn-hog spread is still a favorable one towards the producer. Whether or not this will result in an increase in the hog population of the contract whether are constill conditions as the country under general conditions as they exist remains to be seen.

The lard stocks at Chicago during the first half of May increased 1,395,000

lbs., but the present supply of 45,539,000 lbs. is some 48,184,000 lbs. less than the stock of a year ago. Whether or not this means that most of the bearishness in the situation, if there be any, is discounted or not is a question. At any rate, there has been no accumulation of lard supplies during the busi-ness slump. At the same time, there has been little or no falling off in dis-

has been little or no falling off in distribution during the same period.

The average price of hogs at Chicago last week was 10.10c, compared with 10.10c the previous week, 10.75c a year ago, 9.80c two years ago and 9.40c three years ago. The average

weight of hogs received at Chicago last week was 238 lbs., compared with 234 lbs. the previous week, 239 lbs. the same time a year ago and 230 lbs. two years

Hog Receipts Lower.

Receipts of hogs at 64 markets during April totaled 3,254,763, a decrease of 327,302, or 9.1 per cent compared with a year ago. The average 5-year April receipts, 1925-29, were 3,317,642 head. The local slaughter during April was 1,980,073, a decrease of 310,892, or 125 recent cents of the second state of 13.5 per cent, compared with last year, while the 5-year April average, 1925-29, slaughterings is 2,065,742 head.

The official lard exports for the week ended May 10 totaled 10,876,000 lbs., against 11,672,000 lbs. last year, making exports January 1 to May 10, 269,668,000 lbs., against 305,091,000 lbs. the same time last year. The exports of same time last year. The exports of hams, shoulders and Wiltshires for the week were 1,803,000 lbs., against 1,337,000 lbs. last year; bacon, including Cumberlands, 2,157,000 lbs., against 2,992,000 lbs. 000 lbs. last year; pickled pork, 280,000 lbs., against 213,000 lbs. a year ago.

PORK-Trade in the East was moderate, but the market was steady. Mess at New York was quoted at \$32.00;

family, \$34.50; fat backs, \$22.50@26.00.

LARD—Domestic trade was fairly good, but export demand was again moderate. At New York, prime western was quoted at \$10.75@10.85; middle western, \$10.60@10.70; city, tierces, 10%c; refined continent, 10%c; South America, 11%c; Brazil kegs, 12%c; compound, car lots, 10%c; smaller lots, 11c.

At Chicago regular lard in round lots was quoted at about May price; loose lard, 80c under May; leaf lard, about

\$1.00 under May. BEEF—A fair demand and a steady BEEF—A fair demand and a steady market was noted in the East. Mess was quoted at \$25.00; packet, \$25.00@ 26.00; family, \$26.00@27.00; extra India mess, \$42.00@44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

See page 36 for later markets.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended May 17, 1930, amounted to 5,514 metric tons, compared with 5,178 metric tons for the same period

Hogs Yield Better Cut-Out Value

Hog costs are slightly lower than those of a week ago and the cut-out value of product yielded slightly better per 100 lbs. live hog than a week earlier. Thus the total cutting loss per hog on four different averages is less, and the return is somewhat more satisfactory than it has been for some time.

A firm market on both regular and boiling hams, as well as on green skinned hams, picnics and seedless bel-

skinned name, pichics and seedless beties, with a steady market on loins, made for general improvement.

Supplies are less than the previous week and compare favorably with those of one and two years ago. From the standpoint of supplies the general situation is strong and invested in the standpoint of supplies the general situation. uation is strong, and increase in buy-ing power, combined with low storage stocks, should make a constantly im-proving situation.

Further improvement is hoped for in the cut-out value of hogs as losses are still rather high.

The short form hog test of Thursday, May 22, based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE PROVISIONER DAILY MARKET SERVICE STREET OF PRODUCT and hog prices at Chicago on that day, show a cutting loss per hog ranging from \$1.17 to \$1.83, the heaviest loss being shown on the contraction of the contract of the con the 225 to 250 lb. average. this is only 2c per head higher than that shown from the 275 to 300 lb. average.

Average yields and average costs and credits have been used in arriving at the following results on four average weights of hogs. These will vary in different sections, and in different plants in the same section. Each packer should use the figures applicable to his own costs and credits.

The results are as follows:

1	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$ 2.49	\$ 2.44	\$ 2.40	\$ 2.35
Pienies	.69	.67	.65	.62
Boston butts	.73	.73	.73	.73
Pork loins	2.05	1.91	1.82	1.73
Bellies	1.98	1.87	.94	.37
Bellies (D. S.)			.65	1.28
Fat backs (D. S.)			.38	.49
Plates and jowls (D. S.)	.14	.16	.16	.20
Raw leaf	.17	.19	.19	.19
P. S. lard (rend, wt.)	1.16	1.35	1.12	1.07
Spare ribs	.13	.12	.12	.12
Lean trimmings	.19	.19	.19	.19
Rongh feet	.03	.03	.03	.03
Tails	.02	.01	.01	.01
Neck bones	.04	.03	.03	.03
Total cutting value	\$ 9.82	\$ 9.70	\$ 9.42	8 9.41
Total cutting yield	65.50%	66,75%	69.00%	71.00%
Live cost, 100 lbs	\$10.20	\$10.10	\$10.00	\$ 9.90
Crediting edible and inedible killing offer this the live cost plus all expenses, the following	al to the a	bove total cutting its are shown:	value and d	educting from
Loss per cwt	8 .69	8 .63	8 .77	8 .63
Loss per hog	1.17	1.26	1.83	1.81

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buying lic, and harpest bright ider use ation of ers who in their rplus of of the

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Amount. Amount. 10,980 lbs. 13,200 lbs. 1999 1,460 lbs. 3,660 lbs. 6,000 lbs. 173 lbs. 1,500 lbs. 2,609 lbs. 4,062 lbs. 882 lbs. 759 lbs. 8 000 lbs.

CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings, March, 1930, are given by the U.S. Department of Commerce as follows:

	IME	PORTS.		
Sheen	La	mb & Goat,	Oth	ers.*
		Value.	Lbs.	Value.
Denmark Estonia			34,944 2,672	606 160
France 20	286	243	113,029	32,239
Latvia 3			1,930	496
Netherlands Rumania	140	215	18,701	5,697
S. B. in Europe 68 Switzerland	,570	228,877	40,408 1,634	7,860
United Kingdom 12 Yugoslavia &	,376	20,107	1,352	
Albania	900	820 17,127	2,169 143,206	1,040 19,498
Mexico 4	,671 ,740	4,620	51,168 429,852	6,847
Argentina 25 Brazil		51,508	42,167 4,100	9,138
Chile 8 Peru		9,420	6,521	1,009
Uruguay 4 British India 10	,074	17,050	94,999	19,839
Iraq 22	,804 $,396$	72,982 39,160	97,430	19,744
Kwantung 7	,640 $,187$	13,870 17,668	4,720	2,254
Syria 2	,740 ,133	33,670 5,927	******	
Australia129		10,834 103,427	4,397 177,092	206 67,941
	,914	219,474 3,699	22,587	
Morocco 8	,596	12,545		

"Includes hog	s casing	rom Ci	una, Rus	sia, etc.
	EXF	ORTS.		
	Hog	Casings.	Beef C	asings.
	Lbs.	Value.	Lbs.	Value.
Belgium	22,393	\$6,553	87,148	\$12,079
Denmark			80,915	5,420
Finland			29,710	5,776
France	3,240	1.158	1,161	182
Germany	566,737	42,925	746,258	64,813
Italy			41,404	2,200
Malta, Gozo &				
Cyprus	985	236		
Netherlands	63,793	6.858	59,244	6.443
Norway			122,418	11,396
Pol. & Danzig			5.511	380
Spain	21,509	2,385	104,751	7,583
Sweden	8,478	1,778	42,663	3,948
Switzerland	3,460	1,981	31,314	5,123
United King	559,031	135,767	22,913	4,118
Canada	11.910	3.557	81,189	15,486
Costa Rica	672	215		
Honduras	1,110	150		
Panama			113	59
Mexico	4,442	2.156	150	61
Bermudas	1,472	1,096		
Cuba	1,350	2,514	2,513	488
Philippine Isl.	400	150		
Australia	122,564	72,813		******
New Zealand.	7,861	4,054		******
Union of S. F.	685	168	*****	

Total1,402,092 \$286,514 1,459,375 \$145,555

Shipments from the United States to Hawaii: Hog casings, 400 lbs., \$225 value; other casings, 450 lbs., \$433 value.

Exports of other casings: Belgium 4,719 lbs., \$550 value; Finland, 25,000 lbs., \$1,870 value; Germany, 47,239 lbs., \$3,195 value; Norway, 45,700 lbs., \$2,779 value; United Kingdom, 67,634 lbs., \$24,438 value; Canada, 13,417 lbs., \$1,729 value; Panama, 1,214 lbs., \$965 value; Mexico, 594 lbs., \$347 value; Cuba, 1,006 lbs., \$1,229 value.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.) New York, May 21, 1930.—Both the feeding and fertilizer markets are very weak as to prices, and although the prices now quoted are very much below normal, the tendency seems to be still

Ground tankage is offered at \$3.60 and 10c basis f. o. b. New York, with practically no buying interests, and it would take a lower price than this to do business.

South American ground dried blood sold at \$3.50 per unit c. i. f., and this material is offered around New York at \$3.65 per unit, with buyers' views very much below this figure.

Foreign materials, such as bone meal and nitrogenous material, are offered at slightly lower prices.

Cracklings, 50 to 55 per cent sold at 87½c per unit f. o. b. New York.

-BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended May 17, 1930, with comparisons:

Western dressed meats	s:	Week ended May 17.	Prev. week.	Cor. week, 1929.
Steers, carcasses		2.355	2,428	2,536
Cows, carcasses		1,222	1,714	1,433
Bulls, carcasses			74	70
Veals, carcasses		1,170	1,991	1,740
Lambs, carcasses		21,730	21,892	14,392
Mutton, carcasses		512	530	1,297
Pork, 1bs,		476,350	529,760	391,003
-				

Watch "For Sale" page for bargains.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended May 17, 1930:

HAMS AND SHOULDERS INCLUDING WILTSHIRES.

OT BLUTTER	and the same		
*			Jan. 1.
Wee	ek ended	-	'30 to
May	May	May	May
17,	18,	10,	17.
1930.	1929.	1930.	1930.
M lbs.	M lbs.	M lbs.	M lbs.
2,418	1,715	1,803	49,394
		5	809
2,183	1,499	1,600	39,247
		58	454
60	13	14	2.037
175	203	126	6,847
	May 17, 1930. M lbs. 2,418 2,183	May 17, 18, 1930. 1929. M lbs. M lbs. 2,418 1,715 2,183 1,499	17, 18, 10, 1930, 1929, 1930, M lbs. M lbs. M lbs. 2,418 1,715 1,803 2,183 1,499 1,600 58 60 13 14

BACON, INCLUDING CUMBERLANDS. 3,692 485 2,552 489 52 114 2,157 60,811 28 3,916 1,894 39,995 185 11,407 15 2,925 35 2,568

	LARD			
Total To Germany		16,667 6,197	10,876 $2,369$	285,741 58,962
Netherlands United Kingdom		6,797		20,116 92,673
Other Europe		1,118 $1,172$	281 1,265	37,171 29,793
Other countries	647	1,264	831	47,026

PICK	LED P	URK.		
Total	274	362	280	11,642
To United Kingdom.	10	46	6	1,141
Other Europe		6	74	732
Canada	216	269	104	2.886
Other countries	48	41	96	6,883

TOTAL EXPORTS BY PORTS.

Week	ended Ma	y 17, 1	930.	
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	2,418	2,866	13,920	274
Boston	254	33	147	29
Detroit		731	1.372	38
Port Huron		306	1,293	174
Key West			763	
New Orleans		10	1.575	28
New York		1.786	8,274	5
Philadelphia			406	

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (Total) Liverpool	1,083	1,712 993
London Manchester Glasgow Other United Kingdom	39	389 205
Exported to:		Lard. M lvs.
Germany (Total)		. 3,835

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RTS

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NDS.

57 60,811 28 3,916 94 39,995 85 11,407 15 2,925 35 2,568

76 285,741 69 58,962 58 20,116 72 92,673 81 37,171 65 29,793 31 47,026

Pickled

rs, Bacon, s. M lbs.

1,712 993 125

389 205

Lard, M lvs.

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Jan. 1, '30 to May 17,

39,247 58 14 26

y May 0, 17, 30, 1930, lbs. M lbs.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW - The tallow market at New York experienced a rather quiet trade the past week, but the tone was a trifle steadier. There was a let-up in selling pressure, but no particular betterment in demand. The larger consumers were looking on, and were said to be well supplied with the various soapers' materials. However, the larger producers were holding for better levels, and it was learned from some authorities that several of the smaller producers were inclined to stop their production at the moment, and await a better market.

To what extent the smaller producer can comfortably accumulate stocks on hand is a feature which time alone can tell. The contention was made that the smaller producer lacked sufficient storsmaller producer lacked sufficient stor-age room, and for monetary reasons is forced to move accumulated supplies from time to time. Reports indicate a moderate soap business passing. The trade looks upon the present level as relatively cheap, while even the big consumer admits that tallow is worth

the present prices.

At New York, special loose was quoted at 5%c; extra, 6c f.o.b.; edible,

At Chicago, tallow trading was rather quiet, but the market was steady, with moderate inquiries for prime packer May-June shipment. Medium and low grade stuff appeared to be in good demand. At Chicago, edible was quoted at 6%c; Rancy, 6%c; prime packer, 6%c; No. 1, 5%c; No. 2, 5@5%c.

There was no London auction this

week. At Liverpool, Australian tallow was unchanged. Fine was quoted at 38s 3d and good mixed at 33s.

STEARINE - The last business in oleo at New York was at 81/2c, and the market was nominal throughout the week at that figure. Demand was very limited. At Chicago, trade was rather Oleo was quoted steady at 8c.

OLEO OIL—With the demand quiet-er, an irregular market was noted. At New York, extra was quoted at 11%@ 11%c; medium, 10¼@10%c; lower grades, 10%c. At Chicago, extra was quiet but steady and quoted at 11½c.

See page 36 for later markets.

LARD OIL - Demand was rather slow and offerings fair, making for a fairly steady tone. At New York, edible was quoted at 11½c; extra winter, 11½c; extra, 11c; extra No. 1, 10½c; No. 1, 10½c; No. 2, 10c.

NEATSFOOT OIL — Hand-to-mouth trading continued, with the market about steady. At New York, pure was quoted at 13c; extra, 11%c; No. 1, 10%c; cold test, 17%c.

GREASES-A rather moderate trade featured the market for greases in the East the past week, but the tone was very steady. While no large demand was in evidence, at the same time offerings were limited, and reports con-tinued to circulate that producers, par-ticularly of yellow and house, were fairly well sold up. Indications of a

slightly steadier tone in tallow had some influence, but reports again were current that the larger consumers were well stocked up with oil and greases. This created the impression in some quarters that the market may prove a draggy affair throughout the summer as far as prices are concerned. A little crease was a summer as far as prices are concerned. export business in white grease was reported.

At New York, superior house was quoted at 6c delivered; yellow and house, 5%@5%c according to quality; A white, 6c; B white, 5%@5%c; choice white, 6%@7c.

In the West a rather quiet trade was reported in greases, but the market was steady, particularly on white grease. At Chicago, yellow was quoted at 5 %c; brown, 5@5 %c; B white, 5%c; A white, 5% @51/2c; choice white, 5%c.

By-Products Markets

Chicago, May 22, 1930.

Blood.

Blood is quiet. South American is easier and offered at \$3.75. Last sales of domestic were at \$4.00.

Digester Feed Tankage Materials.

The market is dull and little business is being done. Liquid stick is nominally \$3.50.

Unit Ammonia.

Fertilizer Materials.

The market in fertilizer materials is very dull, no trading of any consequence taking place. Producers are still asking \$3.15 & 10.

Unit Ammonia. High grd. ground. 10@11% am..\$ @ 3.15 & 10
Low grd., and ungr., 6-6% am. 3.00@ 3.10 & 10
Hoof meal 2.75@ 3.00
Bone tankage, low grd., per ton 18.00@20.00

Bone Meals (Fertilizer Grades).

The bone meal market is showing but little activity. Few sales are being made.

Cracklings.

Cracklings continue easy with buyers not inclined to pay over 90@95c.

Gelatine and Glue Stocks.

Market continues slow. Producers are not offering and buyers are showing little interest.

	Per Ton.
Kip and calf stock	\$40.00@42.00
Hide trimmings	30.00@32.00
Horn piths	
Cattle jaws, skulls and knuckle	@30.00
Sinews, pizzles	30.00@33.00
Pig skin scraps and trim., per lb	4 @4140

Horns, Bones and Hoofs.

Blood is quiet. South American is easier and offered at \$3.75. Last sales of domestic were at \$4.00.	Per Ton. Horns, according to grade. \$85.00@160.00 Mfg. shin bones. 60.00@100.00 Cattle hoofs 33.00@ 35.00 Junk bones 20.00@ 21.00
Ammonia. Ground and unground\$4.00@4.10	(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

There is some interest but most buyers have covered their requirement and are not in the market, as is usual at this time of the year.

Coil and field dried	
Processed, grey, summer, per	1b24 @ 3 e
Processed, grey, winter, per	1b31/4@ 4 c
Cattle switches each*	2140 3140

* According to count.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, May 1 to May 21, 1930, totaled 19,237 760 lbs.; tallow, none; greases, 340,400 lbs.; stearine, 28,000.

Heat CONTROL Powers Thermostatic Regulators are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results. 37 Years of Specialisation in Temperature Control 2725 Greenview Ave., Chicago. Also 35 other cities. ERS REGULATOR CO

THE KENTUCKY CHEMICAL MFG. CO., Inc. COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings Both Soft and Hard Pressed

486,571 416,872

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the month of August, September, October, November, December, 1929, and January, February, March and April, 1930, with comparisons, prepared by Aspegren & Co., follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

_	— Tons reco	eived. ——
	1929-30.	1928-29.
On hd. begin. of season	41,606	21,972
August	239,538	175,643
September	920,318	865,691
October	1,487,577	1.536,083
November	763,046	1,011,656
December	566,192	093,172
	321,230	414,705
January	287,464	161,020
February	203,048	107,791
March	95,981	39,172
Total	4,926,000	5,026,905
-	1929-30.	1928-29.
Ananat	122,035	74,116
August	488,680	421,362
September	896,904	910.576
October	785,271	864,453
November		698,637
December	618,821	
January	665,551	747,740
February	520,030	512,083
March	400,478	386,748
April	227,517	236,096
Total	4,725,287	4,831,811
	On hand end	
	1929-30.	1928-29.
	Tons.	Tons.
Amenah	159,109	123,499
August	590,747	567,828
September		1,192,93
October	1,181,420	
November	1,159,195	1,340,138
December	1,106,566	1,333,733
January	760,745	999,198
February	528,006	648,135
March	330,560	388,079
April	198,598	191,153
	1929-30. Tons.	1928-29. Tons.
Estimated seed receipts		_ /
at crude mills season		
1929-1930	5,187,525	5,084,631
On hand beginning of season	41,606	21,972
mana)	K 000 101	E 100 000
Total	5,229,131	5,106,603
Of which is so far	4 707 007	4 094 044
crushed	4,725,287	4,831,811
Destroyed at mills	2,115	3,931
Seed on hand	198,598	191,155
Seed still to be received	303,131	79,698

198,598 tons seed on hand at 310 lbs. crude oil per ton is equivalent to 61,565,380 lbs. crude oil, which at 8 per cent refining loss, equals 56,640,150 lbs. refined oil, or 141,600 barrels.

303,131 tons seed still to be received at 310 lbs. crude oil per ton, is equivalent to 93,970,610 lbs. crude oil, which at 8 per cent refining loss, equals 86,452,961 lbs. refined oil, or 216,132 barrels.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

On hd. begin, of season	10,973,358 13,966,554
August	35,453,136 20,913,907
September	149,387,925 126,787,097
October	276,279,751 282,714,963
November	245,396,367 271,706,677
December	192,000,784 218,399,715
January	207,045,598 236,915,540
February	163,758,542 165,496,806
March	129,753,108 120,188,508
April	76,628,036 80,497,437
Model	1 400 070 007 1 707 707 004

The Blanton Company

ST. LOUIS Refiners of

VEGETABLE OILS

Manufacturers of SHORTENING MARGARINE

	Shir	ments.
	1929-30. Lbs.	1928-29. Lbs.
August	25,434,216 123,074,864	23,418,819 95,982,055
October	245,904,807	244,269,534
November	249,628,994	270,474,126
December	191,144,289 203,566,766	215,159,050 283,080,011
February	168,976,518	172,408,031
March	133,443,080	127,159,061
April	105,420,617	98,532,746
Total1,	446,594,151	1,480,433,433
	On hand en 1929-80.	d of month. 1928-29.
	Lba.	Lbs.
August	20,992,278	11,461,642
September	47,305,339	42,266,684
October	77,680,283	80,712,113 81,944,664
November	73,447,656 74,304,151	85,185,329
January	77,782,983	89.070.858
February	72,565,007	82,159,633
darch	68,875,035	75,189,080
April	40,082,454	57,153,771
DISTRIBUTION CRU		
Ma	ar. 31, 1930. Lbs.	Apr. 30, 1930. Lbs.
At mills	68,875,035	40,082,454
At refineries	11,868,434	7,725,628
In transit to refineries and consumers	21,178,040	14,375,970
	101,921,509	62,184,052
62,184,052 lbs. crude of loss equals 57,209,328 lb barrels.	il at 8 per s. refined of	cent refining il, or 143,023
CRUSH I	ER TON.	
During April, 227,517 to 036 lbs. crude oil, equival or 16.8 per cent, compare year.	ent to 336.8	lbs., per ton.
Total, 4,725,287 tons selbs. crude oil, equivalent 15.6 per cent, compared year.	to 312.3 lbs	., per ton, or

REFIN	ED OIL
	—Pounds produced.—— 1929-30. 1928-29.
On hd. begin, of season	338,619,933 335,993,223
August	24.375.559 21.011.583
September	82,858,658 61,636,885
October	206,596,596 201,482,531
November	218,269,138 229,312,455
December	187,049,874 215,776,314
January	172,089,260 203,358,368
February	160,523,585 168,453,380
March	116,964,805 126,883,649
April	107,969,835 101,602,996

Total	1,615,317,243	1,665,511.384
	—Delivered 1929-30. Lbs.	Consumers.— 1928-29. Lbs.
August	128.073.565	122,519,827
September		136,533,420
October		138,025,104
November		129,790,408
December		103,955,994
January		126,409,091
February		112,275,978
March		109,055,208
April		116,229,507
Total	1.098,616,909	1.094.794.537

											d of month.
										1929-30. Lbs.	1928-29. Lbs.
August				 						234,921,927	234,484,979
Septen										175,022,786	159,588,444
Octobe	F									232,699,429	223,045,871
Novem	ber						_	Ī		326,842,959	322,567,918
Decem										422,335,138	434.388.238
Januar	w									465,225,978	511.337.515
Februs										512,572,213	587.514.917
March										535,890,768	585,343,359
April										516,700,334	570,716,847

DISTRIBUTION REFINED OIL HOLDINGS. Mar. 31, 1930. Apr. 30, 1930.

At refineries	523,670,657 8,266,014	498,942,701 7,275,351
In trans. from refineries	3,954,097	10,482,282
Total	535,890,768	516,700,334

AVERAGE REFINING LOSS.

During April, 125,594,797 lbs. crude oil yielded 107,998,835 lbs. refined oil, or 14.03 per cent loss, compared with 8.89 per cent loss hast year.

Total, 1,398,572,694 lbs. crude oil yielded 1,276,697,310 lbs. refined oil, or 8.71 per cent loss, compared with 7.91 per cent loss last year.

SHIPMENTS OF REFINED OIL.

												-	1929-30.	1928-29.
August	 												613,930	894,022
September		٠	0	۰	۰		٠	۰			,		436,629	805,930
October		9			۰			۰	۰	9	4		491,070	919,308
November				٠						,	,		370,573	865,488

February	309,407	748,208
	596,165	804,647
April	Not available	509,965
Total	Not available	6,860,149
	Domestic 1929-30.	1928-29.
August		191 695 905
September	142 321 170	121,625,805 135,727,490 137,105,796 128,924,920
October	148,428,883 123,755,085	137,105,796
October November December	123,755,085	128,924,920
January	128,781,548	125,656,591
December January February March	91,071,124 128,781,548 112,867,943	111,527,775
March		103,395,908 125,656,591 111,527,775 108,250,561 115,719,542
Total		1,087,934,388
	Total I	
A		
August	128,073,565 142,757,799 148,919,953	122,519,827 186,533,420
October November	148,919,953	136,533,420 138,025,104 129,790,408 103,955,994
November		129,790,408
December January	91,557,695 129,198,420 113,177,350 93,646,250 127,160,269	108,900,994
February	. 113,177,350	112,275,978
March	93,646,250	109,055,208
April	127,160,269	126,409,091 112,275,978 109,055,208 116,229,507
Total		1,004,794,537
REFINED OIL—SUM	MARY IN B POUNDS.	ARRELS OF
	1929-30.	1928-29.
Old crop stock	846,550	839,983
August	. 60,939	52 529
September	516 402	154,092 508,706 573,282
November	516,492 545,673	573.282
December	467,624	
January	. 430,223	508,396
March	292,412	317.209
April	292,412 269,925	508,396 421,133 317,209 254,008
Total	4,038,293	4,163,779
	1929-30.	1928-29.
August	320 184	306,300
September	356,894 372,300 310,314	341.833
October	. 372,300	345,063 324,476
November	. 310,314	324,476 259,890
		316.023
February	. 282,943	316,023 280,690
March	. 234,110	272,638 290,574
April	. 317,901	290,574
Total	. 2,746,542	2,736,987
	1929-30.	1928-29.
August	. 587,305	586,212
September	437,557	
October		557,614 806,420 1,085,971 1,278,344 1,418,787 1,463,358 1,426,792
November	1.055,838	1.085,971
January	. 1,163,065	1,278,344
Penfuary	. 1,281,401	1,418,787
March	1,339,727	1,403,358
	1929-30.	1928-29.
Refined oil on hand		1,426,792
seed on nand will pro	in .	, , , , , , , , , , , , , , , , , , , ,
Crude oil on hand wil	141,600	139,371
Seed still to be received	143,023	185,136
will produce	. 216,132	72,494
Total Less approximate carr	. 1,792,506	1.823,793
over for end of season	n	
Aug. 1, 1930	. 900,000	921,003

PHILIPPINE COCOANUT ASSN.

892 508

*305.171

†297,502

303,254

902 790

*304.110

*300.930

*303,315

Available for coming three months......

Mo. av. con. for first 9 mos......

Mo. av. avail. for next 3 mos.....

Mo. av. avail. for all 12 mos.....

*Actual. †Available.

Philippine cocoanut growers, distributors and manufacturers have organized an association to be known as the Philippine Cocoanut Industries Associa-

Philippine Cocoanut Industries Associa-tion, according to information received by the U. S. Department of Commerce. This is the first attempted organiza-tion of the various interests in the Philippine cocoanut industry. Because of its representation of all interests concerned, it is expected to achieve definite results.

560,086 752,500 748,203

804,647 509,965 6.860,149

1928-29.

1928-29, 121,625,805 135,727,490 137,105,796 128,924,920 103,395,908 125,656,591 111,527,775 108,250,561

 $108, 250, 561 \\ 115, 719, 542$

087.934.388

094,794,537

RELS OF

1928-29.

28-29. 839,983 52,529 154,092 503,706 573,282 539,441 506,396 421,133 317,209 254,008

4.163.779

1928-29.

Vegetable Oil Markets

WEEKLY REVIEW

Market More Active—Undertone Easy
—Cash Trade Quiet—Crude Steady—
Weather South Better—Lard Weak
—July Liquidation a Feature.

The cotton oil future market on the New York Produce Exchange the past week developed more activity, and although prices backed and filled for a time, with evening up for the May delivery a feature, the market again failed to hold the rallies, and the undertone was easy. A tendency to liquidate long July or transfer the latter to the later months and to the new contracts, was a feature. Lack of improvement in cash oil trade, however, better weather conditions in the South and heaviness in the lard market, made for a continuance of bearish sentiment.

At times stop-loss orders were uncovered. The buying was of a scaledown character, but on the break some refiners' support was in evidence. Refiners' brokers appeared to be buying July and selling the later months and the new contracts, apparently transferring the hedges. The crude situation remained decidedly steady.

While the news surrounding the market displayed no particular change, the fact that more outside interest developed was an encouraging feature. At the same time, the ability of the market to hold around these levels, with the daily changes small in face of considerable bearish news, was taken as indicating, to some extent, that the depressing advices have been at least partially discounted. Nevertheless a great deal depends upon the new crop developments from this time forward.

Better Cash Trade Expected.

· The consuming element has been out of the market for some time past, so that revival in cash trade in the near future would not be surprising. Refiners' brokers have been doing little or nothing in the way of an effort to move

values either way. This was taken as indicating that refiners are inclined to let the market drift for itself, although some are of the opinion that the market will experience refiners' support on any particular decline from this point. Others expressed the belief that it will take somewhat of an advance in the

market to bring about a tendency among consumers to buy ahead for a time.

The ring crowd, who for several months past have been on the winning side by staying short the spot month a few hundred barrels were made on con-

against purchases of the futures, were badly burned this week, when they were forced to pay even money in switching May to September. After most of the local element had covered, deliveries of

tract, and under cotton house liquida-tion of May the spot month dropped to 25 points under September. Wire house brokers were actively switching old July to new March at 10 points, while considerable switching from old July to September was under way. Some switching from July to October was noted at about 25 points

was noted at about 25 points.

A little crude oil changed hands in the Valley at 7%@7%c, but 7%c was later bid there and in the Southeast. In Texas, 7%c was bid. There was no particular pressure of actual oil on the market, but this had little effect, owing to outside unsettlement and due to the rather general belief that the carry-over will be large and sufficient to satisfy all requirements during the inbetween season.

Crop in Good Shape.

Very heavy rains were experienced in the cotton belt during the week, bringing with them complaints of washouts and necessity of replanting. However, it was figured the moisture would prove beneficial later on, and while cotton displayed firmness for a time, the white commodity sagged later when better weather set in add wing. when better weather set in and owing to persistent private reports pointing towards a disappointingly small de-crease in the prospective new crop acreage.

In cotton circles there is a tendency to feel that conditions thus far are about as good as might be expected. The crop, however, is a long ways from made and must go through the trying period of growth, although to date there has been a noticeable lack of com-

plaints of the presence of boll weevil.

The lard market again suffered from lack of any particular speculative buying power, as well as a routine cash trade, and fears of some increase in trade, and fears of some increase in the hog run beginning next month. However, there is one thing that the edible fat trade cannot get away from. This is that during the business slump consumption of edible fats has held up remarkably well, while stocks of both lard and cotton oil, are somewhat smaller than was the case at this time a year ago.

COTTONSEED OIL-Market transactions at New York:

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.) New Orleans, La., May 22, 1930 .-Trading in cotton oil has been extremely inactive in crude, 74c Valley; %c lower in Texas. Buyers and sellers are indifferent. Offerings of refined oil are somewhat larger, with a small demand on breaks. However, sellers are less anxious to press their holdings due to bullish weather report this week, especially for Texas where rains have been too plentiful. Traders are expecting somewhat better prices, with some revival in volume in business in the near future.

Dallas.

(Special Wire to The National Provisioner.) Dallas, Tex., May 22, 1930.-Prime cotton seed nominal; prime crude oil 7½c; 43 per cent cake and meal, \$39.00; hulls, \$13.00; mill run linters, 2@3½c.

Memphis.

(Special Wire to The National Provisioner.) Memphis, Tenn., May 22, 1930.—Sales of crude were made this week at 714c; 41 per cent protein cottonseed meal, \$37.00; loose cotton seed hulls, \$7.00. Weather is clear and hot.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us re-fer you to some of them.

G. H. Hammond Company

MARGARINE

Chicago, Illinois

306,300 341,333 345,063 324,476 259,890 316,023 272,688 290,574 2,736,987 1928-29. 928-29. 586,212 398,971 557,614 896,429 1,085,971 1,278,344 1,418,787 1,463,358 1,426,792

1928-29. 139,371 185,136

72 494 1.823.793 921.003

902,790 *304.110 *300.930

*303.315

SSN. listribuganized as the Associareceived nmerce. ganizain the Because

nterests

Friday, May 16, 1930.

			ange-		
	Sales	. High	n. Low.	Bid. A	sked.
Old					
Spot				880 a	
May				888 a	905
July	200	886	885	886 a	890
Sept	100	907	907	907 a	910
Oct	100	906	906	908 a	910
New					
Nov				845 a	855
Dec				847 a	855
Jan				849 a	855
Feb				849 a	860
Mar				867 a	875
Apr				868 a	880
Sales, in	ncludir	10' 8	witche	s. Old	500
bbls New					
74c Bid.	0 00		- A121	/Lude	

Saturday, May 17, 1930.

Old																										
Spot									,					,						89	0	a				
May .																				89	5	a		5	1	5
July																				89	0	a		8	39	3
Sept.					1	9	0	0			9	1	2			9	1	2		91	2	a				
Oct.					2	20	0	0			9	1	4			9	1	0		91	4	a				
New																										
Nov.																				84	5	a		8	35	5
Dec.							۰													84	8	a		8	35	5
Jan.																				85	0	a		8	35	5
Feb.																				85	2	a		8	86	5
Mar.													٠							87	2	a		8	37	4
Apr.											٠									87	0	a		8	38	1
Sal	e	8,		in	ac	h	1	di	n	g		1	81	W	it		:1	16	8	. (1	d	6.4	3,5)()(
bbls.,		N	16	W	7	0)	(o	T	1	b	'a	e	ti	s.			(ru	d	e	S		I	Ċ
734c	B	i	d.																							

Monday, May 19, 1930.

	2414	muay.	TATE OF A	13.	1300.		
Old							
Spot					895	a	
May .		900	912	911	911	a	
July		4600	895	890	889	a	890
Sept		3200	917	912	911	a	913
Oct		800	919	912	912	a	913
New							
Nov					835	a	848
Dec					840	a	850
Jan		1	854	854	848	a	854
Feb					850	a	862
Mar		8	876	874	874	a	876
Apr					874		
Salar		noludi	n.ce (233	ritaha	· Ol	1	0 800

Sales, including switches, Old 9,800 bbls., New 9 Contracts. Crude S. E. 7%c Bid.

The Procter & Gamble Co.

COTTONSEED

▼ OIL ▼

PURITAN—Winter Pressed Salad Oil BOREAS—Prime Winter Yellow YENUS—Prime Summer White STERLING—Prime Summer Yellow WHITE CLOVER—Cooking Oil MARIGOLD—Cooking Oil JERSEY—Butter Oil

HARDENED COTTONSEED OIL—for Shortenings and Margarines (58°-60° titre)

COCOANUT OIL
MOONSTAR—Cocoanut Oil
P & G SPECIAL—(hardened) Cocoanut Oil

General Offices, Cincinnati, Ohio
Cable Address: "Procter"

Tuesday, May 20, 1930.

Old				
Spot			895 a	
May			900 a	925
July	1000 88	37 882	884 a	
Sept			904 a	908
Oct			906 a	909
New				
Nov			840 a	850
Dec			843 a	850
Jan			847 a	852
Feb			855 a	865
Mar				
Apr			875 a	888
	cluding			
bbls., New				
7%c Bid.				

Wednesday, May 21, 1920.

	Wed	nesday	y, Ma	ly 21,	1920	0.	
Old							
Spot					875	a	
May			880	878	870	a	880
July		17100	884	874	878	a	879
Sept.		4900	902	897	901	a	902
Oct.		6100	903	903	902	a	903
New							
Nov.					835	a	848
					842	a	850
Jan.		1	847	847	844	a	850
Feb.					848	a	860
Mar.		51	870	870	870	8	
Apr.					870	a	888
				itches.		25	9,600
bbls.,	New	52 (Contra	cts.	Crud	e S	5. E
7%c	Bid.						

Thursday, May 22, 1930.

Spot										875	a	
May	 ۰	٥		۰	۰	87	4	,	870	865	a	880
June										865	a	880
July			۰	٠		87	8		878	880	a	882
Aug.								٠		885	a	892
Sept.						90	1		900	901	a	908
Oct.						90	2	1	902	902	a	904
Nov.										892	a	894
										895	a	898

See page 36 for later markets.

COCOANUT OIL—While the demand for nearby oil was limited, there was more interest in forward shipment, and the market ruled rather steady with spot tanks at New York quoted at 6%c;

South Texas Cotton Oil Co. Houston, Texas

Manufacturer of

Hydrogenated Oils

Cotton Seed and Peanut, for

SHORTENING

and Confectionery Trades

The Edward Flash Co.

17 State Street NEW YORK CITY

Brokers Exclusively

ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

shipment, 6% @6%c; Pacific Coast nearby tanks, 6%c; July forward, 6%c.

CORN OIL — Demand was rather quiet and the market fairly steady. Prices were quoted at 7½c f.o.b. mills, although it was intimated that buyers ideas were ¼c below that figure.

SOYA BEAN OIL—A purely nominal situation continues to prevail in this market. Domestic oil, f.o.b. mills, was quoted at 8%c, while Pacific Coast tanks were 8%@9c nominal.

PALM OIL—There was little new in this market. Spot supplies are rather limited and are held steadily, while soapers' interest in shipment oil was only fair. At New York, spot Nigre was quoted at 7½c; shipment Nigre, 5.90c; spot Lagos, 7@7½c; shipment Lagos, 6%c.

PALM KERNEL OIL — Relative cheapness in competing quarters made for a limited demand in palm kernel oil, but prices of the latter were held steadily. Bulk oil at New York was quoted at 6% c for shipment, while spot tanks were 7% c nominal.

OLIVE OIL FOOTS—There was a little betterment in demand in this quarter, but the market was without particular change. Spot and nearby supplies at New York were quoted at 6%c, while future shipment was quoted at 6%c.

RUBBERSEED OIL—9½c nominal. SESAME OIL—Market nominal. PEANUT OIL—Market nominal.

COTTONSEED OIL — Demand for store oil was moderate, with prices quoted about 4c over May. Store stocks at New York on May 15, were 1,875 bbls. Southeast crude, 74c bid; Valley, 74c sales; Texas, 75c bid.

NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)
New Orleans, La., May 19, 1930.—
Despite the steadiness in cotton and
grains, trading in the cotton seed oil
market was unusually dull during the

grains, trading in the cotton seed oil market was unusually dull during the past week, closing steady at an advance of 3 to 6 points with few sales reported.

The May position is practically liquidated, last notice day being May 26th, and the trade is now turning their attention to July and the new crop months. Cotton was strong at the week-end, especially new crops, due to excessive rains over the Belt.

Lard was firmer at 2½ to 3½ points higher. Chicago stocks of lard—as of May 14—were 45,539,266 pounds, against 93,723,720 pounds last year. Any material advance in lard would have a bullish effect on cottonseed oil. Refined oil remained unchanged, with prime summer yellow quoted at 7.85 cents. Corn closed 3 to 4 points up on the week.

Crude oil—with the exception of Texas, which was quoted 12½ up—was practically unchanged during the week at Valley and Southeast points. Mill stocks of crude are reported smaller than usual for this time of the year. Offerings are small and the trade appears to show a waiting attitude.

HULL OIL MARKET.

Hull, England, May 21, 1930.—(By Cable.)—Refined cottonseed oil, 31s; Egyptian crude cottonseed oil, 28s.

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Cottonseed Crushers Move to Have Their Trading Rules Obeyed

Among the important accomplishments of the annual convention of the National Cottonseed Products Association, held in New Orleans, May 12, 13 and 14, was the adoption of a resolution whereby members are required to abide by the association's trading rules. The office of executive secretary was created for the purpose of coordinating the work of the state division secre-

The Rules Committee, with a full attendance, held its meeting on May 9 and 10. Its report proposed a number of changes in the trading rules, including those on seed grading. Amendments to various other rules were also proposed, particularly to clarify definitions as to cake sizes; to provide that the rule concerning reddish color shall contain the provision "not artificially colored"; to clarify the seller's obligation as to excessive refining loss in oil by doing away with the fractions below 1 per cent; to clarify flavor standards by inserting the word "foreign" before "flavor" in the rule providing for the grading of oil not decidedly rancid, musty, sour or bitter, and without foreign flavor.

Other rules were rewritten, including rules 99, 102, sections 2, 3 and 4 of rule 143, 149 and 284.

The attack on the industry by politicians was discussed by president Harry Hodgson in his annual address. The price the crusher can pay for seed, he made clear, is regulated by the prices he receives for products. Growers have naturally been disappointed by the prices they have received for seed, but so also have the crushers been disappointed in the prices that have ruled for the products they make from the seed.

Christie Benet, general counsel of the organization, outlined the data and information he had turned over to the government to prove that there is no collusion or possibility of collusion on price control of cottonseed and cottonseed products.

One development of outstanding importance, it was pointed out by E. R. Barrow, chairman of the Basis Research Committee, is the discovery that commercial cottonseed meat is a rich source of vitamins B and G.

Officers and Directors.

Officers were elected as follows:

President, W. A. Sherman, Houston, Tex.; vice president, T. O. Asbury, New Orleans, La.; secretary-treasurer, George H. Bennett, Dallas, Tex.; gen-



W. A. SHERMAN. Newly-elected president of the National Cottonseed Products Association.

eral counsel, Christie Benet, Columbia, S. C.; educational director, A. L. Ward, Dallas, Tex.

The directors are as follows:

Alabama and Florida.—T. J. Kidd, Birmingham, Ala., one year; E. T. Allen, Montgomery, Ala., two years. Arkansas.—R. T. Doughtie, Helena, one year; E. L. Wise, Warren, two

vears.

Louisiana.—George C. Hauser, Gret-na, one year; G. O. Flaitz, Shreveport, two years.

Mississippi.—G. W. Covington, Haz-elhurst, one year; M. R. Jones, Clarksdale, two years.

North Carolina and Virginia.—E. H. Evans, Laurinburg, N. C., one year; W. N. Gregory, Norfolk, Va., two years.

Oklahoma.—R. K. Wootten, Chickasha, one year; P. A. Norris, Ada., two years.

South Carolina.-T. J. Stevens, Kershaw, one year; J. J. Lawton, Harts-ville, two years.

Tennessee, Kentucky and Missouri.— T. H. Baker, Memphis, Tenn., one year; E. E. Clark, Memphis, Tenn., two years.

Texas.—S. W. Wilbor, Paris, Chas. DuBose, San Antonio, J. S. LeClercq, Sr., Dallas, and W. L. Weber, Taft, one year; W. F. Pendleton, Dallas, J. W. Simmons, Dallas, J. Ross Richardson, Houston, and T. J. Harrell, Fort Worth, two years.

States West of Mississippi River.—S. R. Pratt, Fresno, Calif., one year; D. C. Johnson, Mexicali, B. C. Mex., two years.

The election of Georgia directors was held in abevance.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, May 22, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	
North and Northeast:	Per lb.
Carlots, 26,000 lbs	@11 @11¼ @11¾
Southeast:	
3,500 lbs Less than 3,500 lbs	@10%
Southwest:	
Carlots, 26,000 lbs	@10% @10% @11%
Pacific Coast:	@1114
Salad Oil.	
North and Northeast: Carlots, 26,000 lbs	@10% @11% @11%
South: Carlots, 26,000 lbs Less than carlots Pacific Coast:	@101/4 @111/4 @10%
Cooking Oil-White.	
1/sc per lb. less than salad oil.	9. 1
Cooking Oil-Yellow.	C,
1/	

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

%c per lb. less than salad oil.

Memphis, Tenn., May 21, 1930.-Cottonseed bids down an average of 25c per ton Wednesday, and deliveries totaled 100 tons, drawn from Memphis totaled 100 tons, grawn from mempine storage and showing an oil premium averaging 5 per cent, presumably origi-nating in Eastern Arkansas. The mar-ket continues dull, but there is a better disposition noticed in the country to sell for shipment within the next couple of weeks, and cash purchases to arrive overnight are reported at close to 100 tons.

Cottonseed meal opened dull but sharply lower, and offerings found buyers backing away, and the market worked gradually lower throughout the session, with July trading on the close at \$37.40, and additional purchaseable

at this price.

News from the spot department is lacking, but trade demand is reported as practically nil for the time being, and dealers' stocks seemingly ample for the little day-to-day consumptive demand.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the eight months ended March 31, 1930, with comparisons for 1929, are reported by the U.S. Census Bureau as follows: 1930.

Oil, crude, lbs	2 18,045,517
Oil, refined, lbs	
Cake and meal, tons 157,32	1 268,660
Linters, running bales 83,71	0 133,139

APRIL MARGARINE PRODUCTION.

Margarine produced during April, 1930, according to the U. S. Bureau of Internal Revenue:

	Apr., 1930. Lbs.	Apr., 1929. Lbs.
Uncolored		25,933,860 1,133,207
Total	29,653,688	27,067,067

How do you deodorize vegetable oils? Ask "The Packer's Encyclopedia," the 'blue book" of the industry.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products are moderately active and about steady; warehouse interests are supporting lard; commission houses scattered sellers; hogs firm; movement moderate; speculative buying power small; cash trade fair.

Cottonseed Oil.

Cotton oil is quieter and barely steady on scattered liquidation and local selling. Speculators are transferring their interests to futures; refiners doing nothing; cash trade spasmodic. Crude is steady; Southeast and Valley, 7%c bid. Cotton weather is being watched closely.

Quotations on cottonseed oil at New York Friday noon were: Old contract.

—May, \$8.65@8.90; June, \$8.65@8.85;
July, \$8.80; Aug., \$8.85@8.92; Sept.,
\$9.00@9.02; Oct., \$9.01@9.03; Nov.,
\$8.90@9.00; Dec., \$8.93@9.04.

New contract — Nov., \$8.35@8.48; Dec., \$8.40@8.48; Jan., \$8.45@8.51; Feb., \$8.50@8.60; March, \$8.67@8.71; Apr., \$8.70@8.83.

Tallow.

Tal'ow, extra, 6c.

Stearine.

Stearine, oleo, 8%c.

FRIDAY'S GENERAL MARKETS.

New York, May 23, 1930. — Lard, prime western, \$10.75@10.85; middle western, \$10.60@10.70; city, 10¼c; refined continent, 10¾c; South American, 11c; Brazil kegs, 12c; compound, 10¾

BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)

Liverpool, May 23, 1930.-General provision market rules dull. Demand for hams rather poor at the reduced Picnics and square shoulders prices. fair. Demand for lard improving.

Friday's prices were as follows: Hams, American cut, 91s; Liverpool shoulders, square, 84s; hams, long cut, 968; picnics, 788; short backs, 85s; bellies, clear, 80s; Canadian, 88s; Cumberland, 88s; Wiltshires, none; spot lard, 53s 9d.

EUROPEAN PROVISION CABLES.

The market at Hamburg showed lit-The market at Hamburg showed little alteration during the week ended May 17, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,149 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 88,000, at a top Berlin price of 14.06 cents a pound, compared with 99,000, at 16.32 cents a pound, for the same week of last year.

The Rotterdam market was slow. Demand was very poor for extra neutral lard.

The market at Liverpool was dull.

The total of pigs bought in Ireland for bacon curing was 20,000 for the week, as compared with 18,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending May 16, 1930, was 100,000 as compared with 89,000 for the corresponding week of last vear.

HIDE PRICE DIFFERENTIALS.

of the The adjustment committee New York Hide Exchange, on May 21st, 1930, fixed the following price differentials between the basis grade and the premium and discount grades of hides which may be delivered against Exchange contracts. These differentials are effective May 22nd, 1930, to prevail until further notice.

The following differentials are based on hides taken off in the United States and Canada in the non-discount months of July, August, and September, and on hides taken off in the Argentine in the non-discount months of December, January, and February.

The differentials on frigorifico hides are based on delivery ex-dock including freight, insurance, weighing, bundling, taring, and financing.

FRIGORIFICO HIDES.

																									(×	91	ats p	er pound.
Steer	1												٠				٠	٠		۰	٠							1.20	premium
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PACKER HIDES.

Heavy native steers	premium
Ex. light native steers	premium
Heavy native cows	discount
Light native cows	Basis
Heavy butt branded steers1.65	premium
Heavy Colorado steers	premium
Heavy Texas steers1.65	premium
Light Texas steers	premium
Ex. light Texas steers	discount
Branded cows	discount

PACKER TYPE HIDES.

Branded	cows	and	steers	1.10	discoun
Native	COM.	and	steers	55	discoun

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended May 17, 1930, were 4,955,000 lbs.; previous week, 4,975,000 lbs.; same week last year, 4,249,000 lbs.; from January 1 to May 17 this year, 83,108,000 lbs.; same period a year ago, 78,735,000 lbs.

Shipments of hides from Chicago for shipments of fides from Chicago for the week ended May 17, 1930, were 3,062,000 lbs.; previous week, 2,107,000 lbs.; same week last year, 3,817,000 lbs.; from January 1 to May 17 this year, 71,618,000 lbs.; same period a year are \$5,277,000 lbs. ago, 85,377,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended May 17, 1930, were as follows:

Week ended	New York.	Boston.	Phila.
May 17, 1930 May 10, 1930 May 3, 1930 Apr. 26, 1930	26,915	$\begin{array}{c} 15,626 \\ 1,069 \\ 46,265 \\ 40,172 \end{array}$	3,967 28,149 2,111 34,288
To date. 1930 May 18, 1929 May 11, 1929		347,401 2,000 1,500	285,496 36,771 5,499
To date, 1929	514 035	113 683	940 796

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 21, 1930, show exports from that country were as follows: To England, 88,677 quarters; to the Continent, 29,983 quarters.

Exports of the previous week were as follows: To England, 102,180 quarters; to the Continent, 56,006 quarters.

HIDE CELLAR TEMPERATURES.

What are the temperature requirements in the hide cellar? How do temeratures affect shrinkage? Ask the "Packer's Encyclopedia."

PRODUCTION AND CONSUMPTION OF COTTONSEED AND PRODUCTS.

Cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for nine months ended April 30, 1930, compared with a year ago, as reported by the U. S. Census Bureau:

COTTONSEED RECEIVED, CRUSHED AND ON HAND (Tons).

		at mills* o Apr. 30.		shed o Apr. 30.	On hand at mills Apr. 30.		
	1930.	1929.	1930.	1929.	1930.	1929.	
United States	4.884.394	5,004,933	4,725,287	4,831,811	198,598	191,155	
Alabama	339,186	265,951	327,288	258,043	13,089	8,021	
Arizona	62,360	61.666	62,452	61,628	80	140	
Arkansas	422,568	397, 293	396,108	379,104	27,542	18,422	
California	118,849	88,241	96,478	80,683	22,484	7,796	
Georgia	462,700	400.527	453,406	396,760	9.891	4,241	
Louisiana	225,330	205,610	223,407	196,047	6.349	9,680	
Mississippi	786,925	613,641	714,887	553,420	77.910	64,220	
North Carolina	262,068	303,700	259,189	294.711	3,330	8,191	
Oklahoma	850.941	386,528	354.045	378,278	751	5,977	
South Carolina	206,109	206,800	203,720	204.802	2.982	2.163	
Tennessee	329,816	313,900	308,426	291.894	22,466	24,875	
Texas	1,247,361	1.689,765	1,255,579	1.665,389	11.724	37,170	
All other states		71.311	70,302	71,052		259	

*Includes seed destroyed at mills but not 41,606 tons and 21,972 tons on hand Aug. 1, nor 92,984 tons and 99,129 tons reshipped for 1930 and 1929, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Season.	On hand Aug. 1,	Produced Aug. 1 to Apr. 30.	Shipped out Aug. 1 to Apr. 30.	On hand Apr. 30.
Crude oil	*19.181.886	1,475,703,247	1,446,594,151	62,184,052
(pounds)1928-29	20,350,682	1,523,620,650	1,480,433,433	80,493,838
Refined oil	+338,619,933	1,276,697,310		516,700,334
(pounds)	335,993,223	1,329,518,161		570,716,847
Cake and meal	76,667	2,101,750	2,058,159	120,258
(tons)1928-29	32,648	2,175,155	1.981,593	226,210
Hulis	63,917	1,303,774	1,301,376	66,315
(tons)	29,291	1,305,523	1,210,692	124,122
Linters	70,854	975,547	823,941	222,460
(Running bales)1928-29	43,994	1,030,517	907,136	167.375
Hull fiber	1,848	65,464	66,776	536
(500-lb. bales)	2,775	66,391	66,730	2,436
Grabbots, motes, etc1929-30	8,453	42,996	33,025	18,424
(500-lb. bales)1928-29	1,903	44,139	33,336	12,706

*Includes 4,021,958 and 7,725,628 pounds held by refining and manufacturing establishments and 4,186,570 and 14,375,970 pounds in transit to refiners and consumers August 1, 1929 and April 30, 1930 respectively.

†Includes 5,506,926 and 7,275,351 pounds held by refiners, brokers, agents, and warchousemen and places other than refineries and manufacturing establishments and 9,727,216 and 10,482,282 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1929 and April 30, 1930 respectively.

1930 respectively.

**Produced from 1,398,572,694 pounds of crude oil.

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Hide and Skin Markets

Chicago.

PACKER HIDES - Packers were successful in obtaining 1/2c advance on all descriptions last Saturday, in a movement of about 60,000 hides, April-May take-off. The bulk of the early movement was reported going to one large shoe manufacturing tanner, while other interests followed later. Further trading during this week increased the total for the period to around 125,-000 hides, with the later sales running well to straight May take-off. One packer has remained out of the market and has led a movement to demand 1/2c more, but the generous movement this week has reduced stocks of other killers considerably. The market appears firm at these levels and last trading prices are freely bid for more hides, with native and branded steers still leading in demand. The lack of any differential between native and branded steers appears a bit out of line at this

steers appears a bit out of line at this season, and killers are trying to establish ½c more in favor of native steers. Spready native steers quoted 16% 16½c, nom. About 15,000 native steers sold at 14½c for heavies. Two packers sold 2,700 all light native steers at 14c; the differential is usually a full cent the differential is usually a full cent between lights and heavies, but buyers generally claim this was ½c premium for special selection. Extreme native steers moved late in week at 131/2c for

7.000.

About 9,000 butt branded steers sold at 14½c, and 19,000 Colorados at 14c. About 2,000 heavy Texas steers brought 14½c, and 2,000 light Texas steers 13½c. Extreme light Texas steers quoted 12½c.

quoted 12½c.

Heavy native cows were a little slow to move; 5,000 April-Mays sold at the advanced price of 12½c, while 1,400 Feb.-Mar.-Apr. take-off brought 12c. Around 27,000 light native cows moved at 13c. About 30,000 branded cows

moved at 12½c.

Native bulls last sold at 9c, and branded bulls at 8c, for November for-

ward take-off.

The South American market was steady to firm. Last sales this week were 16,000 frigorifico steers at \$34.75, equal to 14%c, c.i.f. New York, steady with price paid at end of last week; 1,000 Artigas sold equal to 15c, New York. Some 4,000 frigorifico extremes also sold at \$34.00, equal to 141/2c, c.i.f. New York, steady.

SMALL PACKER HIDES-Local small packers are cleaned up to end of May. One local killer moved 5,000 May hides at end of last week at 121/2c for all-weight native steers and cows and 12c for branded, steady; also, 5,000 April hides at ½c under May prices. One killer sold 800 March-April bulls at 8½c for native bulls and 7¾c for branded. Offerings of June hides will probably await further action in the packer market. Small packer regular slunks sold at \$1.15; hairless 25c.

In the Pacific Coast market, about 30,000 hides moved. March-April take-off went at 11c for steers and 9½c for cows, while Aprils alone sold at 111/2c for steers and 10c for cows.

HIDE TRIMMINGS - Offered at

\$32.00@33.00 per ton, Chicago; buyers' ideas \$30.00.

COUNTRY HIDES - The country market is firmer and a little trading reported, but the advance in packer reported, but the advance in packer market has not been fully felt in the country market due to the difference in seasonal quality of hides, the country offerings still runing to late winter take-off. All-weights quoted 9½@9%c, selected, delivered, according to average, with some talking 10c. Heavy steers and cows still available at 9½c. There is a little call for buff weights at 10@10%c. Extremes have sold at 12%c and 12%c, according to quality; some buyers claim outside lots avail-

some buyers claim outside lots available at 12c. Bulls offered at 7c. selected. All-weight branded quoted 8½c, less Chicago freight.

CALFSKINS—Packer calfskins advanced a full cent when one big packer sold 30,000 to 40,000 May calf at 21c for northerns, southerns a cent less. The impression prevails in the market that another packer sold about 5,000 Mays same basis, although not con-Mays same basis, although not con-

Some trading will be necessary to definitely establish the market on Chicago city calf; some 8/10 lb. sold early at 17c, but 17½@18c is talked for 8/10 lb. now, and 18½@20c for 10/15 lb.; straight 8/15 lb. weights quoted on this basis around 19c nom. Mixed cities and countries quoted 16@16½c; straight countries 14½@15c, nom.

KIPSKINS—One packer sold 6,000
April kipskins at 17½c for northern

natives; however, prices obtained by other packers earlier for Aprils are viewed as closer to market, 19c for northern natives, 16c for over-weights, and branded about 14c nom. May kips are held at 19c for natives.

First-salted Chicago city kips quoted 16½@17c, nom., inside last paid. Mixed cities and countries 14½@15c, nom.;

straight countries around 14c.
Big packer regular slunks offered at \$1.35, with bids at \$1.25 declined. A few hairless sold at 27½c.
HORSEHIDES—Market about unith

HORSEHIDES—Market about unchanged; choice city renderers, withfull manes and tails, quoted \$4.25@4.50, ranging down to \$3.25@3.50 flat for mixed city and country lots, based on not over 10 per cent No. 2's.

(See page 47 for Sheepskin market.)
PIGSKINS—No. 1 pigskin strips, big
packer take-off, quoted 7c, nom. Frozen gelatine scraps, also green salted, quoted 4@44c.

New York.

PACKER HIDES-Market advanced ½c when one packer sold May production early in week, at 14½c for 1,000 native steers, 14½c for 1,200 but brands, and 14c for 4,000 Colorados. Other packers have declined these prices; ½c more was asked on native

prices; ½c more was asked on native steers early, while later information is that 15½c, 15c and 14½c is now being asked; market firm.

COUNTRY HIDES—Holders are a bit firmer in their ideas, but trading continues light, due to the quality of hides coming out at present. Buff weights are held at 10c. Extremes generally talked 12c top by buyers, while erally talked 12c top by buyers, while up to 121/2c asked.

CALFSKINS-Market stronger and better demand reported. Two cars sold at \$1.65 for 5-7's, and \$2.70 for 9-12's; last sale of 7-9's was \$2.05. Car 12-17 lb. veal kips sold at \$3.00.

New York Hide Exchange Futures.

Saturday, May 17, 1930—Close: June 13.90n; July 14.15n; Aug. 14.35n; Sept. 14.62@14.69; Oct. 14.95n; Nov. 15.25n; Dec. 15.55@15.60; Jan. 15.65n; Feb. 15.75@15.90; Mar. 15.90n; Apr. 16.00n. Sales 6 lots.

Monday, May 19, 1930—Close: June 14.00n; July 14.20n; Aug. 14.40n; Sept. 14.85@14.90; Oct. 15.00n; Nov. 15.25n; Dec. 15.85 sale; Jan. 15.95n; Feb. 16.07 @16.10; Mar. 16.15n; Apr. 16.20n. Sales

14 lots.

14 lots.
Tuesday, May 20, 1930—Close: June
14.00n; July 14.20n; Aug. 14.50n; Sept.
15.11 sale; Oct. 15.30n; Nov. 15.55n;
Dec. 16.07@16.12; Jan. 16.15n; Feb.
16.30@16.45; Mar. 16.40n; Apr. 16.50n. Sales 33 lots.

Sales 33 lots.

Wednesday, May 21, 1930—Close:
June 14.10n; July 14.30n; Aug. 14.60n;
Sept. 15.25@15.30; Oct. 15.40n; Nov.
15.80n; Dec. 16.20@16.25; Jan. 16.30n;
Feb. 16.40@16.50; Mar. 16.50n; Apr.
16.60n. Sales 49 lots.

Thursday, May 22, 1930—Close: June
14.10n; July 14.30n; Aug. 14.60n; Sept.
15.30@15.36; Oct. 15.45n; Nov. 15.75n;
Dec. 16.20 sale; Jan. 16.30n; Feb. 16.45
@16.50; Mar. 16.55 sale; Apr. 16.65n.
Sales 22 lots.

Friday, May 23, 1930.—June 14.42;

Friday, May 23, 1930.—June 14.42; July 14.50; Aug. 14.80; Sept. 15.08 sale; Oct. 15.20; Nov. 15.50; Dec. 15.90; Jan. 16.00; Feb. 16.15; Mar. 16.25; Apr. 16.35. Sales 15 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended May 23, 1930, with comparisons, are reported as follows:

-		-		
	PACKER	H	DES.	
W	eek ended May 23.			Cor week, 1929.
Spr. nat.				
strs16	@1616n	154	6@16n	@171/n
Hvy. nat. strs.	(0 141/2	14	@15	
Hvy. Tex. strs.	(0141/2	14	60 1416	6114361
Hvy. butt brnd'd				6
stra	@141/9	14	@14%	@ 141/2 b
Hvy. Col. strs.	@ 14	133	6@14	@146
Ex-light Tex.	-			6
strs	@121/9	12	@1214	@ 141/2
Brnd'd cows.	@ 1216	12	@1236	@141/4b
Hvy, nat, cows	@121/2	12	@1216	@ 141/41
Lt. nat. cows	@13	123	4@13	@151/4b
Nat. bulls 9	@ 91/2	- 9	@ 914	101/4/0/11
Brnd'd bulls. 8 Calfskins Kips, nat Kips, ov-wt	@ 81/2	8	@ 81/9	9 @ 10n
Calfskins	@21		@20	22 @ 23
Kips, nat	@18		@18	@ 19b
Kips, ov-wt	@16		@16	6a 17b
Kips, brnd'd.	@14n		@131/4	15 @151/sn
Slunks, reg1.	25@1.35		@1.23	@1.35
Kips, brnd'd. Slunks, reg. 1. Slunks, hrls	@ 27 1/4		@28	6a 50a x
Light native,	Dutt Dra	nae	and (Colorado steer
1c per lb. less	than h	eavi	es.	
CITY	AND SM	AL	L PAC	KERS.
Nat. all-wts	@13n		@12%	@15

Nat. all-wts	@13n	@121/9	@15
Branded	@121/21	@12	@14
Nat. bulls	@ 8%	@ 9	10 @11
Brnd'd bulls.	@ 7%	@ 8	@ 9n
Calfskins18		@18n	19 @20n
Kips16	31/2 @ 17n	@ 161/2	171/2@18n
Slunks, reg.		1.07%@1.10	@1.20
Slunks, hrls.	@25	@20n	@35n
	COUNTR	Y HIDES.	

Hvy. steers. @ 91/4	@ 9%ax 11 @11%
Hvy. cows @ 91/2	@ 9%ax 11 @11%
Buffs10 @1014	@10 1246@13
Extremes121/4@121/9	12 @121/4 141/4@15
Bulls @ 7ax	@ 7ax 9 @ 91/2
Calfskins14%@15n	@141/2n @16n
Kips @14n	@131/n 141/2@15n
Light calf 1.00@1.10	1.00@1.10 90 @1.00
Deacons1.00@1.10	1.00@1.10 90 @1.00
Slunks, reg 50 @ 60	50 @60 50 @60
Slunks, hrls 5 @10n	5 @10n 15 @20
Horsehides 3.25@4.50	3.25@4.50 4.50@5.75
Hogskins50 @55	50 @55 60 @70

	SHEEP	SKI	NS.			
Pkr. lambs1.3	0@1.40n	1.30	@1.40			
Sml. pkr.	0@1.35n	1.20	061.35			
Pkr. shearigs.30	@50	30	@50		@1.1	j
Dry pelts11	@111%		@11	18	@ 20	

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Live Stock Markets

May 24, 1930.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., May 22, 1930.

CATTLE—Compared with a week ago: Fed steers, 25@50c higher, weighty offerings up most, but medium to good light kinds also in broad demand at close; yearlings, steady to 25c higher, less active all week than medium weight and weighty bullocks; she stock, generally 25@50c higher, bulls showing generally 25@50c higher, bulls showing comparable upturn; vealers, about steady. Extreme top weighty steers, \$14.35; very little above \$13.75; outstanding long yearlings, to \$13.75, but relatively few above \$12.50; bulk fed steers and yearlings, \$10.25@12.00, average cost ranging around \$11.25. Tradeerage cost ranging around \$11.25. Trade erage cost ranging around \$11.25. Trade was very uneven and flighty and sharply higher Monday. It then sagged but closed with a rush. Fat steers and yearlings predominated; best fat heifer yearlings, \$11.75; mixed offerings, \$12.25; bulk little yearlings, \$10.25@
11.25. Weighty sausage bulls sold up

11.25. Weighty sausage Duils Sold of to \$8.00, and vealers to \$13.00. HOGS—Hog prices continued to fluctuate within very narrow limits and in comparison with last Thursday, to outstions are steady to 10c day's quotations are steady to 10c lower. Increased receipts enabled buyers to enforce a decline on Wednesday, but trade was active at the decline and but trade was active at the decline and recovery was prompt. Today's top, \$10.20, paid for 170- to 210-lb. weights; bulk 160 to 230 lbs., \$10.00@10.15; 240 to 300 lbs., \$9.85@10.00; 350-lb. weights, \$9.75; good to choice 130 to 150 lbs., \$9.75@10.10; pigs, \$9.25@10.00; packing sows, mostly \$9.00@9.50. SHEEP—A slow dressed lamb trade tended to soften bullish influence of sharply curtailed receipts. Compared with one week ago: Shorn lambs, 25@50c higher; springers, 50@75c up; fat

with one week ago: Shorn lambs, 25@ 50c higher; springers, 50@75c up; fat ewes, unchanged. Late bulk 82- to 98-lb. shorn lambs, \$9.50@10.00; top, \$10.25; bulk California and natives pringers, \$11.25@11.50; medium natives, \$9.75@10.50; shorn ewes, mostly \$5.00@5.50; top, \$5.75.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., May 22, 1930.

CATTLE-After a succession of very uneven markets, most classes of fed steers and yearlings are closing at

mostly 25c higher levels, with spots up more on better grades as compared more on better grades as compared with a week ago. Light mixed yearlings and fed heifers lost most of the early advance, but fat cows are strong to 25c higher. Choice 1,593-lb. beeves scored \$13.75, and best yearlings brought \$12.75, while the bulk of the fed arrivals cleared from \$9.00@11.75. Cutter cows are about steady, but bulls finished the week at 25@50c higher rates. Vealers are 50@75c higher, with the late top at \$12.00.

HOGS-Little change was registered in hog values during the week. Some unevenness has been in evidence, but no material change was made, and final prices are steady to strong, with some of the medium weight and heavy butchers slightly higher. Choice 190- to 220-lb. weights reached \$10.00 on Monday for the week's top, but at the close a comparable grade and weight went at \$9.85. Packing grades were in good demand, and 10@15c higher prices were effected, with the worder allies from

demand, and 10@15c higher prices were effected, with throwouts selling from \$8.50@9.25.

SHEEP—Demand was urgent for fat lambs, and prices ruled sharply higher. Fed offerings are 50@65c over a week ago, while springs are around \$1.00 higher. Woolskins brought \$10.15 late in the week, and the bulk sold from \$9.50@10.00. Best clippers went at \$9.65, with others at \$9.00@9.40. Choice Arizona spring lambs scored \$11.25, while natives ranged up to \$11.15. Matured classes closed 25@50c higher, with Arizona clipped ewes sellhigher, with Arizona clipped ewes selling up to \$5.60.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, May 22, 1930.

CATTLE-The market on fed steers and yearlings during the week was very uneven, but advances more than offset declines, and for the week prices are unevenly strong to 25@50c higher, medium grade short feds showing the medium grade short feds showing the most upturn. She stock and bulls also advanced 25@50c, while vealers are weak to a little lower. A few head weighty steers earned \$13.00, and best in load lots sold at \$12.75, with light steers at \$12.60. Choice vealers sold largely to independents at \$13.00@

HOGS-Sharp fluctuations developed

in the hog trade, with comparisons Thursday to Thursday showing prices strong to 10c higher. Supplies show a slight falling off. Thursday's top reached \$9.80 on 200- to 230-lb. butch-

ers.

SHEEP — General trend to lamb values for the period have been upward. Spring lambs showed a gain of 25@50c, with fed clipped offerings 75c@\$1.00 higher. Matured sheep are strong to 25c higher. Thursday's California spring lambs, medium to choice, cashed at \$10.25@11.00; fed wooled lambs, \$9.25@9.75; fed clipped lambs, \$9.25@9.60. Shorn ewes, good to choice, \$5.25@5.75. A few lots of shorn California vearlings were noted at \$7.75@ fornia yearlings were noted at \$7.75@

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., May 22, 1930.

CATTLE-The cattle market was up and down this week, with little net change. Late prices showed slight strength on better grades of steers, yearlings and cows but were generally steady on other classes. Quality was greatly improved over the week before. greatly improved over the week before. Bulk of steers and yearlings ranged from \$10.00@12.00, with a dozen loads of choice steers \$12.25@13.50. Approximately 15 per cent of the week's steer run embraced common to medium light run embraced common to medium light steers selling all the way from \$7.50@ 9.75. Choice light heifers brought \$10.50@11.50; top cows, \$9.50; bulk beef cows, \$6.50@8.25; cutter grades, \$4.25@5.75; top vealers, \$12.00. HOGS—Butcher hog prices averaged somewhat stronger, with packing sows

unchanged. Top today was \$9.85, although \$10.00 was paid earlier in the

SHEEP-Prices were elevated 75c@ \$1.00 on fat lambs and 50c on aged sheep. Desirable clipped lambs brought \$9.65; best wooled lambs, \$10.15; top and bulk California spring lambs, \$11.00; native springers, \$10.50@11.00; fat shorn yearlings, \$8.50; clipped mutton ewes, \$5.00@5.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural

East St. Louis, Ill., May 22, 1930. CATTLE-Compared with last Thursday: Steers and strictly light, fat mixed yearlings and heifers sold steady; other mixed yearlings and heifers, 25c

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lower; cows, cutters and low cutters, 25c higher; vealers, 50c higher. Bulk of steers cleared at \$8.75@11.50, 1,006-lb. yearlings scoring \$12.85 as top, while best matured steers registered \$12.25. Most fat mixed yearlings and heifers cashed at \$9.75@10.75, top heifers landing at \$12.00, and best mixed steers and heifers at \$11.00. Bulk of cows brought \$7.00@8.00; top, \$9.25; low cutters, principally \$4.25@5.25. Top medium bulls claimed \$7.75; vealers, \$12.00.

HOGS—After reaching a top of \$10.35 early in the week, hog prices reacted to the influence of increased receipts and reported no net change for the Thursday to Thursday period. Top on Thursday was \$10.20, and bulk of 160-to 260-lb. weights cashed at \$10.00@ 10.15; most sows, \$9.00@9.15.

SHEEP—A slump featured the lamb trade at last week's close, but the loss was all recovered with a fully 25c higher deal reported for the week. Sheep were steady. Spring lambs bulked at \$11.00@11.50; top, \$12.00; clipped lambs, \$9.00@9.75; clipped ewes, \$4.00 @5.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural

Sioux City, Ia., May 22, 1930.

CATTLE — After frequent fluctuations, beef steers, yearlings rounded out strong to 25c higher than a week ago, with demand keener for better grades. Choice long yearlings topped at \$13.00; several loads of practically all representative weights brought \$12.00@12.65, and the bulk turned at \$9.50@11.50. Fat she stock finished strong. Heifers bulked at \$9.00@10.50, and a few choice lots reached \$11.25. Most cows went at \$7.00@8.25. Bulls and vealers ruled firm. Medium bulls cashed freely at \$6.75@7.25, and top vealers made \$13.00.

HOGS—Reliable demand infused mild strength, and swine prices averaged around 10c higher than a week ago, with a late extreme top of \$9.85 for 220-lb. sorts. A few choice medium weights made \$9.80, while most 170- to 280-lb. butchers earned \$9.50@9.75, and 280- to 340-lb. kinds turned at \$9.35@9.60. Packing sows cashed largely at \$8.75@9.00.

SHEEP—Spring lambs were scarce and little changed, but mature kinds made sharp gains of mostly 75c. Aged stock ruled about 25c higher. Spring lambs topped at \$10.75, mature woolskins at \$10.00, and best clippers late at \$9.50, with the bulk down to \$9.25. Scaling 86 to 91 lbs., shorn fat ewes sold up to \$5.50 mainly.

ST. PAUL

(Reported by U. S. Bureau of Agricultural

So. St. Paul, Minn., May 21, 1930.

CATTLE—A mild upturn marked the opening trade in the cattle division, but this was practically erased by the close today. Choice heavy steers were booked at \$12.75, long yearlings, to \$12.25, mixed yearlings, to \$12.00, with bulk of all steers and yearlings at \$9.75@11.00. Beef cows centered at \$6.00@7.50, heifers, \$7.75@9.25, low cutters and cutters, \$4.50@5.75, medium grade bulls, \$7.25 down, while vealers held largely at \$9.50@10.00 on good grades, with choice offerings to \$12.00.

HOGS—For the week the hog market ruled around 10c or more lower, bulk of the better 160- to around 22b. weights cashing at \$9.65@9.75, with 230- to around 250-lb. weights at \$9.40@9.65, while heavierweights cleared down to \$9.00. Sows cashed at \$8.50 mostly, pigs and light lights at \$9.75.

SHEEP—Both lambs and sheep ruled strong to 25c higher for the week. Good and choice shorn lambs brought \$8.75@9.25, while good to choice shorn ewes cashed at \$4.50@5.75. A few spring lambs of good grade sold at \$10.00, such kinds being a scarce article here.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended May 17, 1930, with comparisons:

Cattle.

At 20 markets:

1927	221,000	577,000	261,000
1926	234,000	505,000	227,000
At 11 markets:			Hogs.
Week ended May 17			.487,000
Previous week			.498,000
1929			.481.000
1928			
1927			.500,000
1926			.434,000
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended May 17	.137,000	418,000	236,000
Previous week	149,000	442,000	242,000
1929	. 136,000	405,000	259,000
1928		440,000	200,000
1927	166,000	415,000	203,000
1000			

RECEIPTS AT CENTERS

SATURDAY, MAY 17, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	544	7.712	5,992
Kansas City	450	1,453	
Omaha	51	4,140	494
St. Louis	183	4.751	27
St. Joseph	227	1.649	7.334
Sioux City	207	2,880	111
St. Paul	118	593	
Oklahoma City	100	300	
Fort Worth	200	500	
Denver	100	300	
Louisville	100	200	200
Wichita	700	1,300	100
Indianapolis	100	2,000	100
Pittsburgh	100	1,000	500
Cincinnati	100	1,300	300
Buffalo	100	600	500
Cleveland		300	
Nashville	100	100	300
Toronto	300	100	

MONDAY, MAY 19, 1930.

MONDAL, MA	L 10,	1000.	
Chicago	14,000	38,000	14,000
Kansas City	7,500	7,000	10,000
Omaha	5.500	9,000	9,000
St. Louis	3.000	11.000	1.500
St. Joseph	2,500	4,000	8,000
Sioux City	3,500	7.500	2,500
St. Paul	2,000	7,500	1,000
Oklahoma City	300	800	100
Fort Worth	2.100	1.600	1.300
Milwaukee	400	1.800	100
Denver	1.600	1.000	3,400
Louisville	200	400	100
Wichita	1.300	2,900	800
Indianapolis	100	5.000	600
Pittsburgh	800	2.800	2,000
Cincinnati	900	3,500	600
Buffalo	2.100	5.500	4,400
Cleveland	700	3,400	2.100
Nashville	100	500	200
Toronto	400	800	300

TUESDAY, MAY 20, 1930.

	Cattle.	Hogs.	Sheep
Chicago	8,500	23.000	11.006
Kansas City	5,000	9,000	6,100
Omaha	7,500	11,000	11,000
St. Louis	4.500	17,000	3,200
St. Joseph	1.500	6,300	6,000
Sloux City	3,000	8,000	2,500
St. Paul	2,000	4,700	200
Oklahoma City	400	1,200	100
Fort Worth	1,200	800	1,500
Milwaukee	600	2,000	300
Denver	800	1.700	1,90
Louisville	100	400	100
Wichita	400	2,600	400
Indianapolis	1,400	8,000	300
Pittsburgh		600	500
Cincinnati	300	2,800	306
Buffalo		400	200
Cleveland	200	1,600	700
Nashville	100	500	200
Toronto	5CJ	1,300	500

WEDNESDAY WAY 21 102

WEDNESDAY, MAY 21,	1930.	
Chicago 10,000	20,000	9,000
Kansas City 7,000	11,000	9,000
Omaha 7.000	15,000	16,000
St. Louis 3,200	15,500	2,400
St. Joseph 2,000	8.000	7.000
Sioux City 2,500	7.000	2,200
St. Paul 2.300	10,500	400
Oklahoma City 600	1.500	200
Fort Worth 1,000	1,000	4.000
Milwaukee 500	1.000	100
Denver 800	800	200
Louisville 100	400	100
Wichita 500	2.900	300
Indianapolis 1.000	6,000	300
Pittsburgh	1.300	500
Cincinnati 200	2,400	400
Buffalo 100	1.600	300
Cleveland 300	1.500	700
Nashville 100	500	300
Toronto 800	1.100	700

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11,000
3,200
6,000
2,500
100
1,500
3,000
1,500
1,900
1,000
400
300

9,000 9,000 16,000 2,400 7,000 22,200 4,000 100 200 100 300 400 300 400 700 300 700

ed in re st THURSDAY, MAY 22, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	6.000	27,000	11.000
Kansas City	1.500	5,500	5,000
Omaha	3,600	10,000	12,000
St. Louis	1,700	13,500	1,000
St. Joseph	800	5,500	6,200
Sloux City	1,500	5,000	1,600
St. Paul	1,900	5,500	200
Oklahoma City	700	1,600	100
Fort Worth	1,700	1,000	1,200
Milwaukee	600	1,500	300
Denver	700	1,700	2,300
Louisville	100	400	100
Wichita	300	1,600	000
Indianapolis	700	5,000	300
Pittsburgh		1,500	800
Cincinnati	400	1.800	300
Buffalo	300	600	100
Cleveland	300	1.100	1.000
Nashville	100	500	200
Toronto	100	1,100	700
FRIDAY, MA	Y 23,	1930.	
Chicago	2,000	20,000	13,000
Kansas City	700	3,500	1,000
Omaha	1,000	8,500	6,000
St. Louis	700	9,000	600
St. Joseph	500	2,000	3,000
Sioux City	1.500	7,000	4,500
St. Paul	1.000	8,500	700
Oklahoma City	300	1,200	50
Fort Worth	1.000	800	1,600
Milwaukee	200	500	100
Denver	600	400	
Wichita	200	1.500	200
Indianapolis		5.000	200
Pittsburgh		1,500	500
Cincinnati		3,200	650
Buffalo	250	2,000	1.200
Cleveland	125	800	600

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended May 16, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.

1,000-1,200 lbs. Week ended May 16.	Prev. week.	Same week, 1929
Toronto \$11.25 Montreal 10.50 Winnipeg 11.25 Calgary 11.25 Edmonton 11.00	\$11.50 11.00 11.00 11.00 11.00	\$12.00 11.50 11.50 11.75 10.50
Prince Albert 9.50 Moose Jaw 11.50 Saskatoon 10.50 VEAL CALVES.	9.75 11.00 10.75	10.00 10.50 10.60

		1	EA	4	CALIVES.		
Toronto					.\$12.00	\$12.50	\$15.50
Montreal					. 9.00	9.00	12.25
Winnipeg .					. 13.00	12.00	14.00
Calgary					. 13.00	13.00	13.00
Edmonton .					. 12.00	12.00	13.00
Prince Alber	rt				. 8.00	10.00	10.00
Moose Jaw					. 12.00	12.00	14.00
					. 11.00	11.00	12.00

SELECT BACON HOGS.

Toronto	\$12.50	\$14.DU
Montreal 13.75	12.75	15.00
Winnipeg 12.25	11.75	13.65
Calgary 11.85	11.25	13.50
Edmonton 11.75	11.15	13.00
Prince Albert 11.95	11.55	13.75
Moose Jaw 12.05	11.55	13.60
Saskatoon 11.95	11.45	13.55
GOOD LAMBS.		

												*814			*\$15.00	\$16.00
- 3	Montreal .			 								*8	.(00	*9.00	13.25
1	Winnipeg											10	.(00	10.00	
	algary					٠		٠		٠						13.50
1	Edmonton				×							10	. 2	60	*****	
1	Prince Alb	e	rt													
	Moose Jaw														8.00	
5	Saskatoon						,		,			***			****	****

^{*}Spring lambs, per head.

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, May 16, 1930:

	k ended Prev. lay 16. week.	Cor. week, 1929.
Chicago11	18,757 111.801	107.127
Kansas City, Kan 6	33,401 63,788	59,091
Omaha!	52,438 50,350	42,812
*St. Louis 6	32,770 60,278	58,534
Sioux City 2		22,033
St. Paul 3		33,528
St. Joseph, Mo 2		19,091
Indianapolis 2	23,424 18,902	21,023
New York and J. C., 2	25,385 26,249	30,294

^{*}Includes East St. Louis. Ill.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 15 centers for the week ended May 17, 1930, with comparisons:

CATTLE

w	eek ended May 17.	Prev. week.	Cor. week, 1929.
Chicago	. 18,961	21,982	18,374
Kansas City	. 16,449	19.154	15.782
Omaha		18,577	16.937
St. Louis		9.837	8,509
St. Joseph		6,617	6.447
Sioux City		7.992	7,660
Wichita		1.961	1,691
Fort Worth			
		1 000	6,191
Philadelphia		1,335	1,525
Indianapolis		1,444	1,639
New York & Jersey Cit;	y 8,347	7,978	8,944
Oklahoma City	. 2,329	3,281	2,770
Cincinnati		3,073	2,933
Denver		2,503	3,278
Total	.102,402	105,734	102,680
	GS.		
Chicago		111,801	107,127
Kansas City	. 28,266	35,706	28,413
Omaha	. 47,114	54.213	44,407
St. Louis		30,062	33,081
St. Joseph	. 21,687	25,927	25,860
Sioux City	. 27,097	24.540	22,578
Wichita		10,100	9.828
Fort Worth			6,257
Philadelphia		15,281	15,251
Indianapolis		19,047	18,779
New York & Jersey Cit		38,456	42,948
Oklahoma City		6,993	13,659
Cincinnati		19,638	23,552
Denver		5,991	4,571
Total	.397,798	397,764	396,311
	CEP.		
Chicago	60.933	70,445	56,713
Kansas City		32,233	32,731
Omaha		43,419	40.302
St. Louis		5,292	7.981
St. Joseph		27,109	30.901
Sioux City		11,054	11,620
Wichita		1.377	
Fort Worth		1,311	1,425
		0.000	8,701
Philadelphia		6,808	3,737
Indianapolis	. 808	826	742
New York & Jersey City	. 69,895	67,064	51,760
Oklahoma City		422	261
Cincinnati		1,747	1,256
Denver		4,529	5,627
Total		272,325	253,757
Boston slaughters omit	ted.		

HOG GRADES IN TRADING.

Establishment of trading grades was one of the first steps taken by the Chicago Live Stock Exchange in its preparation for trading in hog futures, which was undertaken for the first time anywhere on March 1, 1930.

In order to make hogs a salable commodity on a futures market they had to be standardized and graded. Only certain grades that can be maintained uniformly throughout the year were established as deliverable on contract.

Establishment of uniform grades was less difficult than might appear on the surface, exchange officials say, as the bulk of the hogs marketed are offsprings of standardized breeds produced not only throughout the Corn Belt but in all other sections of the country.

The trading unit is a carlot of 16,500 lbs., this weight being the minimum of an ordinary 36 ft. car. A variation not in excess of 1,500 lbs. is permitted at the time of delivery, settlement on this variation being in accordance with the cash market on day

of delivery.

Four kinds of hogs are traded in, each kind being considered a separate commodity. One kind can not be delivered on the contract for another kind. These are:

(a) Light hogs. Hogs in carlots averaging not less than 170 or more than 210 pounds and uniform in weight and quality.

(b) Medium hogs. Hogs in carlots



Ma

1930 Nati

Arm Swift Mor. Will Ang G. Libb

B Pac hog Age

Arn Cuc Fov Mor

Ari Cuc Do Mo Sw Ea Ge M. On J. J. So Li Mo No

averaging not less than 210 and not more than 260 pounds and uniform in weight and quality.

(c) Heavy hogs. Hogs in carlots averaging not less than 260 to not more than 310 pounds and uniform in weight and quality.

Hogs of the above three classes delivered on future contracts shall not contain single hogs that vary more than 10 per cent from the average weight of the load, according to ex-

change rules.

(d) Uneven weight hogs. Hogs in carlots averaging not less than 200 pounds nor more than 280 pounds and no hogs weighing under 160 or more than 330 lbs., all of standard grade. Hogs classified as of "standard"

Hogs classified as of "standard" grade are fat or well finished for their weight. No undeveloped or undernourished hogs are included. No stags or pregnant sows or sows that have had pigs can be included. All hogs in this grade must be in apparent good health and able to go over the scales without assistance.

without assistance.
Some hogs are classified under the

"premium" grade. These must be uniform in type and show or indicate su-perior yield in dressing and be of outstanding quality.

"No grade" hogs are not deliverable on contracts. Oily hogs, regardless of grade, are not deliverable.

All contracts, except for uneven grade hogs, are for "standard" grade, but "premium" grade may be delivered at a premium established on the basis of premiums existing in the cash market at the time of delivery.

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended May 17, 1930, are officially reported by the U. S. Bureau of Agricultural Economics:

Cattle Calman Home Shoon

Jersey City Central Union New York	3,837 1,795	9,219 1,384 5,239	685 16,987	41,431 12,388 11,170	
Total Previous week Two weeks ago	6,499	15,056	17,672 21,212 20,364	64,989 62,063 57,836	

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, May 22, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

the U. S. Bureau of Agricul	tural Eco	nomics.			
Hogs (Soft or oily hogs and reast- ing pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
ing pigs excluded); Hvy. wt. (250-350 lbs.) med-ch Med. wt. (200-250 lbs.) med-ch Lt. wt. (160-200 lbs.) com-ch Lt. lt. (130-160 lbs.) com-ch Packing sows. smooth and rough. Sitr. pigs (130 lbs. down) med-ch. Av. cost & wt. Thu. (pigs excl.).	\$ 9.65@10.05 9.75@10.20 9.75@10.20 9.60@10.15 8.75@ 9.50 9.00@10.00 9.89-244 lbs	8.90@ 9.25 8.75@ 9.85	8.75@ 9.10	8.35@ 9.25 8.50@ 9.50	\$ 9,00@ 9.70 9.45@ 9.80 9.50@ 9.80 9.50@ 9.80 8.25@ 8.75 9.50@ 9.75 9.28-249 lbs.
Blanghter Cattle and Calves: STEERS (1,500 LBS. UP): Good-oh.	12.75@14.50				
STEERS (1,300-1,500 LBS.):	13.75@14.50 12.50@14.00	12.50@13.50 11.25@12.50	12.50@13.50 11.50@12.50	12.25@13.50 $11.00@12.25$	12.25@13.25 $11.00@12.25$
Good	13.50@14.25	12.25@13.25 11.00@12.25	12.25@13.25 11.00@12.50	12.00@13.25 10.50@12.25	12.00@13.00 10.75@12.25
Good	13.00@14.00	12.00@13.00	12.00@13.25	11.75@13.25	12.00@13.00
STEERS (800 LBS. UP):	11.50@13.25 10.25@12.50	10.50@12.00 9.25@11.00	10.75@12.25 9.50@11.50	10.25@12.00 9.00@11.00	9.00@11.00
Medium Common STEERS (FED CALVES AND	8.00@10.25	7.50@ 9.50	7.50@ 9.50	7.75@ 9.00	7.50@ 9.25
YEARLINGS) (750-950 LBS.): Choice	12.25@13.25 11.25@12.35	${12.00@13.00\atop 10.50@12.00}$	$\begin{array}{c} 12.00@13.00 \\ 10.25@12.00 \end{array}$	$\frac{11.75@13.00}{10.00@11.75}$	$11.75@13.00 \\ 10.50@11.75$
HEIFERS (850 LBS. DOWN):					
Choice	11.00@12.00 $10.00@11.00$ $7.00@10.00$		10.75@11.75 9.75@10.75 7.00@ 9.75	10.25@11.50 9.00@10.75 7.00@ 9.75	10.50@11.75 9.25@10.50 7.25@ 9.25
cows:					
Choice	10.00@11.75 $9.00@11.00$ $7.50@10.00$ $9.00@10.00$	8.50@10.25 7.50@ 9.25	9.75@11.50 8.75@10.75 7.50@ 9.75 8.75@ 9.75	9.50@11.00 8.00@10.25 7.50@ 9.00 8.75@ 9.50	9.50@11.25 8.75@10.50 7.25@ 9.50 8.75@ 9.50
HEIFERS (850 LBS. UP):					
Choice Good Medium	7.75@ 9.00 6.50@ 8.00 4.75@ 6.50		7.75@ 8.75 6.25@ 7.75 4.50@ 6.25	7.50@ 8.75 6.00@ 7.50 4.25@ 6.00	7.75@ 8.75 6.00@ 7.75 4.00@ 6.00
BULLS (YEARLINGS EXC.): Beef, good-ch. Cutter-med.	7.75@ 9.00 7.00@ 8.00		7.25@ 8.50 6.25@ 7.50	7.25@ 8.25 5.50@ 7.50	7.10@ 8.25 6.00@ 7.35
CALVES (500 LBS. DOWN); Medium-ch, Cull-common	7.50@ 9.50 6.50@ 7.50		8.00@11.00 5.00@*8.00	8.00@12.00 5.00@ 8.00	7.50@ 9.75 5.50@ 7.50
VEALERS (MILK-FED): Good-ch. Medium Cull-common	10.50@13.00 8.50@10.50 6.00@ 8.50	8.00@10.50	$11.00@13.50 \\ 9.50@11.00 \\ 5.50@9.50$	$10.00@12.50 \\ 8.00@10.00 \\ 5.00@8.00$	9.00@12.50 7.00@ 9.00 5:00@ 7.00
Slaughter Sheep and Lambs:* SPRING LAMBS:					
Good-ch	10.75@11.65 9.50@10.75 8.50@ 9.50	9.50@ 10.75	10,50@11,00 9,75@10,50 7.75@ 9,75	10.25@11.40 9.25@10.25 8.00@ 9.25	
Lambs (84 lbs. down): Good-ch (92 lbs. down)—Medium (All weights)—Common	9.35@10.25 8.25@ 9.35 7.50@ 8.25	9.00@ 9.75 8.25@ 9.00	9.50@ 9.65 9.00@ 9.50 7.50@ 9.00	8.75@ 9.75 8.00@ 8.75	9.00@ 9.75 8.25@ 9.00 7.25@ 8.25
Yearling Wethers: (110 lbs.					
down)—Medch		6.50@ 8.00	6.50@ 8.50	6.50@ 8.00	6.25@ 7.75
Ewes: (120 lbs. down)—Med-ch (120-150 lbs.)—Med-ch	4.00@ 5.50	4.00@ 5.25	4.50@ 5.75 4.25@ 5.75	4.25@ 5.40	4.25@ 5.75 4.00@ 5.75
(All weights)—Cull-common	2.00@ 4.20	1.75@ 4.25	2.00@ 4.25	2.00@ 4.50	2.00@ 4.25

^{*}Spring lambs excepted, all quotations on shorn basis

THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Livestock Exchange for the week ended May 23, 1930, with totals from the opening of future trading on March 1,

1930, to date,	as follows:	
	Week ended May 23.	Totals to May 23.
Pounds sold	280,500	6.517.500
Hogs sold	1,220	28,440
Contracts sold	17	395
Contracts open	98 (Prev	, wk.) 117
Contracts delivered	13	91
Hogs delivered	736	6,008
Pounds delivered	213,850	1,474,450

Daily closing quotations for the week ended May 23, 1930, were as follows: SATURDAY, MAY 17, 1930.

	Dieta Catalitat, Main			Un-
	Light.*	Med.	Heavy.	even.
To a	rrive			
May	\$10.35			
June				
July	**************	*****		
Sept.				
	MONDAY, MAY NO TRANSAG			
	TUESDAY, MAY	20, 18	30,	
To at	rrive (7 days)		*****	
May	(1 days)			*****
June				
July			******	
Sept.	\$10.20			
	WEDNESDAY, M.	AY 21,	1930.	
To a	rrive (7 days)			
May	**************			
June	*************			
July				
Sept.	\$10.20	*****		
	THURSDAY, MA	Y 22,	1930.	
To a	rrive (7 days)	******		
May	\$10.30			
June	**************	*****		
July	**************	*****	*****	
Sept.	10.25	\$10.20	*****	
	FRIDAY, MAY	23, 1	930.	
To a	rrive			
	****************		******	
May				
June	*************			

*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 260 lbs. Nor more than 310 lbs. Unless than 260 lbs., nor more than 310 lbs. Unless than 260 lbs., nor more than 310 lbs. Unless than 200 lbs., nor more than 320 lbs. excludes hogs weighing under 160 lbs., or more than 330 lbs. Carlot—16,300 lbs., with a variation not in excess of 1,500 lbs.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended May 17, 1930, with comparisons:

West drsd. ments:	Week ended May 17.	Prev. week.	Cor. week, 1929.
Steers, carcasses Cows, carcasses Bulls, carcasses Veals, carcasses Lambs, carcasses Mut., carcasses Beef cuts, lbs	6,910 867 199 9,291 30,424 1,362 332,202 1,594,706	7,880 745 272 14,348 26,400 743 296,138 1,739,411	8,471 587 57 13,403 25,693 6,224 390,441 1,401,914
Local slaughters:			
Cattle Calves Hogs Sheep	8,347 17,091 40,731 69,895	7,978 15,378 38,456 67,064	8,944 $15,548$ $42,948$ $51,760$

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended May 17, 1930:

Western dressed meats:	Week ended May 17.	Prev. week.	Cor. week, 1929,
Steers, carcasses	. 2,443	2,605	1.953
Cows, carcasses	. 777	700	1,153
Bulls, carcasses	. 242	395	466
Veals, carcasses	. 1.357	1.920	2.697
Lambs, carcasses		12,246	11.015
Mutton, carcasses		624	2,276
Pork, lbs	.428,218	403,996	527,480
Local slaughters:		2001000	021,100
Cattle	. 1.288	1.335	1,525
Calves		2,590	2,437
Hogs		15.281	15,251
Sheep		6,808	3,737

May 23. 6,517.500 28,440 395 Prev. wk.) 117 91 6,008 1,474,450

30. Un-Heavy. even. Û.

930 30.

ess, nor more
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vy hogs—not
tl0 lbs. Uness than 200
c hogs weighlbs. Carlot
in excess of

PLIES. ons:

week. 1929. 8,471 587 57 13,403 25,693 6,224 390,441 1,401,914 8,944 15,548 $\frac{42,948}{51,760}$

ed meats y and feda for the

week. 1929. 605 700 395 920 246 624 996 2,697 11,015 2,276 527,480

Totals to May 23.

r the week follows:

sed meats ederal in-eek ended

JPPLIES.

2,437 15,251 3,737

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 17, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO

CALICIA	uv.		
Armour and Co	5,642	913	25,59
Swift & Co	3,872	1,823	20,88
Morris & Co	1,379	500	2,379
Wilson & Co	5,091	1,440	12,07
Anglo-Amer. Prov. Co	1,057	500	
G. H. Hammond Co	1,332	493	
Libby, McNeill & Libby.	588		
Desausan Dasking Co. 7	095 ho	va. Indo	nondon

Brennan Packing Co., 7,025 hogs; Independent Packing Co., 396 hogs; Boyd, Lunham & Co., 346 hogs; Hygrade Food Products Corp., 3,478 hogs; Agar Packing Co., 4,696 hogs; others, 36,408 hogs. Total: Cattle, 18,961; calves, 7,143; hogs, 58,078; sheep, 60,933.

KANSAS CITY

ALLEATONEO			
Cattle	Calves.	Hogs.	Sheep.
Armour and Co 2,127	1.562	6,777	4.698
Cudahy Pkg. Co 2,253		4,260	6,888
Fowler Pkg. Co 553			
Morris & Co 2,066	3 500	1,995	2.841
Swift & Co 2,452	2 543	9,457	9,086
Wilson & Co 2,386	478	4.681	6,001
Others 630		1,096	73
Total	3.975	28,266	29.587

OMAHA.

	ttle and		
	calves.	Hogs.	Sheep.
Armour and Co	5,481	16,546	11,483
Cudahy Pkg. Co	4,785	11,187	13,476
Dold Pkg. Co	1,256	7,339	
Morris Pkg, Co	1,667	1	5,232
Swift & Co	5,526	10,175	21,298
Eagle Pkg. Co	15		
Geo. Hoffman & Co	60		
M. Mayerowich Pkg. Co	15		
Omaha Pkg. Co	62		
J. Rife Pkg. Co	10		
J. Roth & Sons	116	****	
So. Omaha Pkg. Co	44		
Lincoln Pkg. Co	460		
Morrell Pkg. Co	22		
Nagle Pkg. Co	456		
Sinclair Pkg. Co	633		
Wilson & Co	375		
Others		21,073	
	-	-	-

Total 20,983 66,321 51,489

ST.	LO	JIS.		
Ca	attle.	Calves.	Hogs.	Sheep.
Armour and Co		871	3,492	2,601
Swift & Co	1,912	2,437	6,558	2,713
Morris & Co	848	315	1,348	872
East Side Pkg. Co	1,045		6,374	
American Pkg. Co	122	215	1.359	200
Heil Pkg. Co			482	
Krey Pkg, Co,	200	140		50
Others	3,267	1,167	18,471	1,558
Total	8,477	5,145	38,084	7,994
ST.	JOSI	EPH.		

8T. JO	SEPH.		
Cattle	. Calves.	Hogs.	Sheep.
Swift & Co. 2,81 Armour and Co. 1,98 Morris & Co. 1,46 Others 2,20	3 392 4 267	$\begin{array}{c} 10,537 \\ 4,021 \\ 6,903 \\ 6,264 \end{array}$	20,360 $6,556$ $2,983$ $1,662$
Total 8,46	6 1,410	27,725	31,561
SIOUX	CITY.		
Cattle	. Calves.	Hogs.	Sheep.
Cudahy Pkg. Co. 2,44 Armour and Co. 3,39 Swift & Co. 1,69 Smith Bros. 2,85 Others 2,85	2 103 6 90	10,939 10,583 5,147 47 13,666	3,001 4,239 4,111
Total	6 351	40,382	11,351
OKLAHOM	A CITY.		
Cattle	. Calves.	Hogs.	Sheep.
Morris & Co	9 220	2,741 2,740 686	117 155

Not including 34 direct.	19 cattle	and 62	sheep	bought
	WICHI	ra.		
	Cattle.	Calves.	Hogs.	Sheep
Cudahy Pkg. Co.	565	320	5,475	1,416
Jacob Dold Co	544	48	3,657	11
Fred W. Dold			426	
Wichita D. B. Co				
Dunn-Ostertag				
Keefe-Le Stourgeo	n. 22	****	****	
Total Not including 6			9,558 direct	1,42

Total 1,483

497 6,167

ST. PA	UL.		
Cattle.	Calves.	Hogs.	Sheep
Armour and Co 2,764	3,592	11,173	1,27
Cudahy Pkg. Co 389	1,179		
Swift & Co 4,037	5,385	16,408	1,95
United Pkg. Co 1,552	141		
Others 1,072	26	10,746	
Total 9.814	10,323	38.327	3.23

MILLWA	U Pareste		
Cattle	. Calves.	Hogs.	Sheep.
Plankinton Pkg. Co. 1,54	6 7,473	8,718	626
U.D.B. Co., N. Y 3			
The Layton Co		586	
R. Gumz & Co 9		80	
Armour & Co., Milw. 49			
N. Y. B. D. M. Co., N. Y. 5			
Others 45	3 509	155	77
Total 2,67	6 11,751	9,539	703
INDIANA	APOLIS.		
Cattle	e. Calves.	Hogs.	Sheep.
Foreign 48	7 2,781	16,572	669
Kingan & Co 87	0 999	15,693	595
Armour and Co 38	8 237	1,648	29
Indianapolis Abt. Co. 1,35	9 306	446	216
Hilgemeier Bros	6	1,040	
Brown Bros 9	7 35	188	5
Schussler Pkg. Co		356	
Riverview Pkg. Co., 1	5	128	
Meier Pkg. Co 10	2 19	310	
	1 6	318	15
Maas Hartman Co., 8	36 12		
Art Wabnitz	9 92		
	3		
Others 58	36 205	324	134
Total 4,00	9 4,692	37,023	1,663

CIN	CINN	ATI.		
C	attle.	Calves.	Hogs.	Sheep
S. W. Gall's Sons		6		268
J. Hilberg & Son	97		****	84
Gus. Juengling	271	161		125
E. Kahn's Sons Co	1.208	474	6.371	473
Kroger G. & B. Co.	93	82	1.076	
J. Lohrey Pkg. Co	4		215	
Wm. G. Rehn's Sons	109	39		
A. Sander Pkg. Co	9		857	***
J. & F. Schroth Co	16		2.897	
J. Schlachter's Sons	212	225		18
John F. Stegner	181	373		31
J. Vogel & Son	11	6	392	
Ideal Pkg. Co			550	
Others	14		2,471	
Foreign	194	737	4,150	72
Total	2,419		18,979	1,89

Not includings 723 cattle, 172 calves, 6,601 h and 180 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended May 17, 1930, with comparisons:

CATTLE.

	Week ended May 17.	Prev. week.	Cor. week, 1929.
Chicago	. 18.961	21,982	18,374
Kansas City	12,474	15,367	12,860
Omaha (incl. calves)		19,783	16,857
St. Louis		9,837	11,310
St. Joseph		6,814	8,325
Sioux City		10,202	9,223
Oklahoma City		2,363	1,973
Wichita		1,608	1,329
Denver		510	3,762
St. Paul		9,030	9,811
Milwaukee	. 2,676	3,062	2,971
Indianapolis		3,804	4,754
Cincinnati	. 2,419	1,984	1,550
Total	.101,471	106,346	103,099

Chicago 58,078 Kansas City 28,266 Omaha 66,321 St. Louis 38,064 St. Joseph 27,725 Sloux City 40,382 Oklahoma City 6,167 Wighther 50,442 35,706 74,810 30,062 32,598 38,088 6,99361,824 28,413 54,047 72,684 32,901

HOGS.

								4	ON T	٠,	179.7	TTT'S		
Total .					 			 	,	 		378,449	366,460	408,128
Cincinnat	ı			0		0	0	0			۰	18,979	18,286	15,348
Indianapo													22,800	42,064
Milwauke													7,635	10,256
St. Paul													36,547	31,523
Denver													2,384	5,230
Wichita .													10,109	9,828

60,933	70,445	56,713
29,587	32,233	32,731
51,489	44,581	36,919
7,994	5,292	10,023
31,561	29,437	32,091
11,351	11,440	10,409
272	309	261
1,427	1,377	1,425
	2,543	16,364
		4,643
		984
		3,061
1,895	1,708	925
	29,587 51,489 7,994 31,561 11,351 272 1,427	29,587 32,233 51,489 44,581 7,994 5,292 31,561 29,487 11,351 11,440 272 309 1,427 1,377 2,543 3,230 3,308 703 556 1,663 1,428

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Fancy dry cured bacon is always in good demand. It is not difficult to make if you know how. Write The NATIONAL PROVISIONER for full direction on how to make this fancy product.

FANCY DRY CURED BACON.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

Cattle.	Calves.	Hogs.	Sheep.
Mon., May 1219,929	1.941	49,413	20.247
Tues., May 13 4,220	3,289	22,137	20,812
Wed., May 14, 5,872	2,950	12,183	9,577
Thurs., May 15 7,375	3.182	19,747	14,158
Fri., May 16 1,830	874	18,367	6,774
Sat., May 17 500	200	8,000	6,000
This week39,726	12,436	129,847	77,068
Previous week43,785	11,874	122,208	85,819
Year ago39,956	15,290	108,399	85,662
Two years ago 44,890	18,649	131,968	77,887
Total receipts for mor	th and	year to	May 17,

X	lay	Y	ear
1930.	1929.	1930.	1929.
Cattle 90,814 Calves 28,370	97,824 45,886	768,160 235,092	852,223 319,948
Hogs298,635	255,086	3,098,685	3,338,265
Sheep202,192	193,186	1,603,082	1,331,800

SHIPMENTS.

Cattle.	Calves.	Hogs.	Sheep.
Mon., May 12 4.798	21	7.572	3,535
Tues., May 13, 2,103	23	3,830	2,403
Wed., May 14 2,573	10	1,385	1,862
Thurs., May 15 1,902	7	4,439	3,485
Fri., May 16 778	1	5,265	859
Sat., May 17 200		500	500
This week12,454	62	22,991	12,644
Previous week11,509	71	23,727	16,359
Year ago13,103	231	18,186	26,247
Two years ago13,041	218	30,998	30,312

WEEKLY AVEDACE DRICE OF LIVESTOCK.

														1	Cattle.	Hogs.	SI	eep.	Lambs.
Week	4	6	n	d	e	d		B	ď	a	v	1	7		\$11.00	\$10.05	8	5.00	\$ 9.55
															11.40	10.10		5.25	10.30
1929					ì						į.		ì	ì	13.70	10.85		6.25	14.10
															13.30	9.05		8.20	15.70
1927	ì	ì													10.95	9.65		7.50	14.70
																13.35		7.50	14.40
1925							0	0	0						10.05	12.45		7.50	13.65
Av		11	a	91	ĸ	.1	16	25	ж	6				-	\$11.45	\$11.20	2	7.40	\$14.50

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

		-	٠		•	**	**	0	, -			_		_	Cattle.	Hogs.	Sheep.
															27,490	106,900	64,400
															32,276	98,481	69,460
															26,853	90,213	59,415
1928															31,849	100,980	47,575
1927	1				۰			0	â	٥	0				40,366	100,764	54,334

*Saturday, May 17, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average ices of hogs, with comparisons.

										2	No.	Avg.	Pri	ces
										R	e'd.	Wgt.	Top.	Avg.
• Wee	k	eı	nde	ed	1	M	aу	*	17	.12	9.800	238	\$10.40	\$10.05
Previ	ou	8	w	ee	k					.12	2,208	234	10.45	10.10
1929										.10	8,399	239	11.45	10.85
1928										.13	1,968	230	10.20	9.65
1927										.12	0,830	245	10.10	9.65
1926										.10	6,703	253	14.40	13.35
1925										.14	0,008	233	13.35	12.45
Av.		0	or.	16	20	0				19	1.600	240	\$11.90	811.20

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal in-spection for week ended May 16, 1930, with com-

Week		•	1	31	d	e	d		1	M	Ĺŧ	R)	y	1	10	3.					٠										118,7	57
Previ	01	1	8		3	N	e	e	1	ζ			٠.							×		ě									111.8	01
Year	8	Lá	21	0										 				 								·					107,1	27
1928		Ī																				į.									110,9	08
1927									ï											ì			ï	i	ì		ï				104,4	00
1926				ï					ì							,	,			ì		ì	į.		ĺ.			Ŷ,		,	82,4	00

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, May 22, 1930, were as follows:

		Week ended May 22.	Prev. week.
Packers' Direct to Shippers'		 39,751	55,433 49,707 22,174
	supplies	131,312	127,314

(Chicago livestock prices on opposite page.) -

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.



Frick Refrigerating Unit

Ask any user about Frick Refrigeration.

For keeping dairy and poultry products, fruits, vegetables and meats, there's nothing quite equal to a Frick plant.

Machines of all sizes and types: automatic or hand control. Distributors everywhere.

Let us quote on a cooling plant to suit your needs. Write for Ice and Frost.

Sixty sales offices in the United States.



Cut Refrigeration Losses NOW with

AUTOMATIC DOOR CLOSERS

STOP unnecessary waste in refrigeration by equipping your Cold Storage Doors with smooth working, silent, Automatic Door Closers.

You need not depend upon obscure illegible signs to keep your doors shut. Automatic Door Closers will keep them closed all the time, except when in use.

Take advantage of our quick service and attractive prices by installing Automatic Door Closers throughout: your plant now.

For details--write
AUTOMATIC LOCK & CLOSER CO.
St. Louis, Missouri

Patented

HOW TO ORDER:—Always give width of your dwhen you stand facing door, with door open towards you, state whether Hinges are on RIGHT or LEFT HAND side. This is imported from 2050.



65 Years of Experience



This unmatched experience alone (since 1865) is sufficient to prove that Mundet "Jointite" Cork Board is giving satisfaction in packing plants all over the United States and Canada. Let us quote on your requirements. No job too large or too small. L. MUNDET & SON, Inc.,
New York City

461 8th Ave.

es

City

Ice and Refrigeration

Plant Cooling Notes
For the Meat Plant Employee Who Is
Interested in Refrigeration.

May 24, 1930.

WHEN OIL IS CHANGED.

When the correct, carefully prepared oil is charged into a plant in which an inferior grade of oil has been used, unusual care should be taken to free the compressor and entire system of all oil, foreign matter and deposits.

This point was brought out in a paper read by J. L. Rosenmiller at the twentieth annual convention of the National Association of Practical Refrigerating Engineers. It may take several attempts at various intervals before the system becomes thoroughly clean, he said.

It has frequently been found that the oil previously used may have broken down, leaving gummy deposits on the interior surfaces of the compressor and pipe lines so heavy that they could not be cleaned out. The correct oil, on coming in contact with these deposits, has a tendency to cut them loose. Some of this material may work its way to the expansion valve, clogging it; smaller pieces are carried to the compressor, to the compressor valves and the crank case.

In the crank case, by agitation and higher temperature, they are deposited on the interior surfaces of the compressor. If this material is deposited on the bearings, it causes difficulty in starting. This condition may also occur in a plant in which the compressor capacity has been increased.

DISCUSS QUICK FREEZING.

Production of quick freezing temperatures, 40, 50 and 60 degs. F. below zero, was discussed at a recent meeting of the Chicago Section of the American Society of Refrigerating Engineers, by E. W. Gallenkamp, manager of the Chicago branch of the York Ice Machinery Co.

The address was similar to the one delivered by Mr. Gallenkamp at the annual convention of the Institute of American Meat Packers last year, and brought out the application in practice of very low temperatures produced by various methods, including compound CO₂ systems, compound or booster ammonia compression systems, single stage CO₂ systems with low temperature brine for cooling condensors and single stage ammonia compression systems using brine for condensing. The speaker pointed out that the selection of a system for the production of low

temperatures depends very largely on the conditions existing.

Mr. Gallenkamp explained each system and its practicability, mentioning compressor sizes, operating pressures and temperatures, and power requirements. It was pointed out that the factor of power would be an appreciable increase for low temperature work with a reasonable decrease in standard units capacity.

Lantern slides illustrated the speaker's description of a patented ammonia liquid circulating system for low temperature requirements with its ramifications, auxiliaries, etc. Another slide contrasted this new plan with the old style ice cream hardening room coils which requires hand operation. Another slide showed figures of comparative data on both systems, made in the same plant and in the same room.

The patented vertical trunk brine cooling system was also explained. This is designed for high velocity operation, and requires less cooling surface than the conventional type of brine tank

The advantages of quick freezing food products and the rapid development of this method of preparing foods, especially in meat packing plants, were also discussed by the speaker.

REFRIGERATION NOTES.

The Ashland Ice Co., Ashland, Ky., has been acquired by the Crystal Ice & Cold Storage Co., a subsidiary of the Federal Public Service Corp., Chicago, Ill.

Ira C. Hardesty is erecting a cold storage plant in the Los Nitos district, Los Angeles, Calif.

A cold storage plant is being installed by the Atlantic Coal & Ice Co., Fort Valley, Ga.

W. R. Hackett, Springfield, O., has installed a 15-ton refrigerating machine in his ice and cold storage plant.

A cold storage plant is being constructed in Okemah, Okla., by Howard Roberts

Additional equipment has been installed in the plant of the Community Ice & Cold Storage Co., Houston, Tex.

A. D. Manofsky has completed arrangements to establish a refrigerating plant in Jourdanton, Tex.

New refrigerating machinery has been installed in the cold storage plant of Thos. S. Herbert, Crozet, Va.

Work has started on the first unit of the cold storage plant at the Port Piers, Seattle, Wash.

A contract has been awarded for the erection of an addition to the plant of the City Ice & Cold Storage Co., Seattle, Wash. It will be 85 by 100 ft. and two stories high.

Equipment for the manufacture of ice is being installed in the plant of the Rogerson Cold Storage Co., LeRoy, N. Y., purchased recently by Cogswell Bantley.

The Rhode Island Ice Co., Fall River, Mass., is considering the erection of a cold storage warehouse to cost about \$40.000.

PACKAGING OF MEAT.

(Continued from page 23.)

non-kosher markets in E, high standard of living neighborhood, had packaged lard on display. Four of the eleven markets in the mixed neighborhood, F, displayed lard in containers.

Three of the five chain stores in the apartment house neighborhood advertised packaged lard by displaying it.

Four of seven outlets in the medium standard of living neighborhood had packaged lard on display.

Retailing of Packaged Meats.

A display of pork link sausage in package form was observed in only one outlet: an independent market in the high standard of living neighborhood, G. This outlet exhibited a 1-lb. carton of pork link sausage. Meats other than those specified above were not displayed in packaged form.

or pork link sausage. Meats other than those specified above were not displayed in packaged form.

Thirty-six of the 61 retail outlets in the 9 neighborhoods were selected as most significant for detailed study. Interviews yielded information from 35 on most items.

on most items.

Sixteen stores handle one of the three products in package form. Eleven handle packaged sliced bacon, and 12 handle packaged lard. Only one of the 35

stores sells packaged sausage.

None of the kosher shops handles packaged goods. The reasons given were that kosher shops do not sell pork products, and that religious tenets require other meat to be sold within three days of slaughter.

Practice Varies in Kosher Shops.

Thirteen of the 29 non-kosher markets interviewed handle packaged meats. Six of these were in neighborhood F, which is of mixed nationality, with medium standard of living and with a market center serving a wide area.

market center serving a wide area. In the high standard of living section, all of the non-kosher shops sell one of the three products in package form. The only market surveyed which sells packaged pork sausage is located in this neighborhood.

In the medium standard of living, native American locality, all of the markets interviewed sell packaged meats.

Twenty-one of the 29 non-kosher markets were independents and eight were chains. A larger proportion of the independents than of the chains sold packaged meats.

Reasons for Preference.

Of 26 retailers having preferences, 11 prefer packaged bacon. Eight gave consumer demand as a reason for their preference. Five valued packages for display purposes, and two each for facility in storage, minimum of waste, and value as a leader.

It is interesting to note that in the colored neighborhood two retailers gave consumer demand, and two display value as the reasons for their preference for packaged sliced bacon.

Only two reasons were given by independents for preferring to sell packaged sliced bacon rather than bulk sliced bacon—consumer demand and value in display. The chain stores gave equal weight to each of five reasons for preferring to sell packaged sliced

Mathieson Ammoria Anhydrous and Aqua SODA ASH CAUSTIC SODA LIQUID CHLORINE BICARBONATE OF SODA LIQUID CHLORINE HT H (HYPOCHLORITE) BLEACHING POWDER PURITE (FUSED SODA ASH) The high Mathieson standards of manufacture and the complete facilities for prompt, efficient service guarantee to every Ammonia purchaser utmost value and satisfaction. The MATHIESON ALKALI WORKS (Inc.) 250 PARK AVENUE, NEW YORK CITY FHILADELPRIA CHICAGO PROVIDENCE CHARLOTTE CINCINNATI Works: NIAGARA FALLS, N. Y. SALTVILLE, VA.

Construction...Improvement...or Enlargement of refrigerating plants...USE V R

REFRIGERATION EXPERIENCE...

YORK ICE MACHINERY CORPORATION General Office » York, Pennsylvania

Direct factory branches in principal cities

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bacon—facility of storage, small waste, display value, consumer demand, and leader value.

Consumer Demand Paramount.

Fifteen retailers gave definite reasons for their preference of bulk sliced bacon. Ten claimed consumer demand, six, greater profit margin, one, display value, one, leader value, and one, fresher meat.

Eight of the 11 independents gave consumer demand as their reason for preferring bulk sliced bacon. One independent retailer gave display value, one value as a leader, and one freshness, as reasons for preferring bulk sliced bacon. Six of the seven chains with a preference for bulk sliced bacon said they obtained a greater profit margin, and two that the consumer demand is for bulk rather than package.

is for bulk rather than package.

Twenty-two retailers had definite reasons for preferring to sell pure lard in package or in bulk form. Five gave consumer demand as their reason for preferring packaged lard, while three gave display value and three facility in storage. Other reasons were scattered.

Packaged Lard Easy to Handle.

Of the nine independent retailers who gave reasons for preferring to sell lard in package rather than in bulk form, four offered consumer demand, and two each, facility in display, small waste, ease of storage, and neatness.

Ten retailers gave reasons for preferring bulk to packaged lard. Eight indicated consumer demand, five, greater profit margin, and one, display value.

Six of these were independent retailers who indicated consumer demand as a reason for preferring bulk to packaged lard. Two gave greater profit margin and one, display value. Three chain stores gave greater profit margin and two, consumer demand, as reasons for choice of bulk lard.

Packer Package Preferences.

Interviews were held with officials of 16 packers who supply most of the meat for the Pittsburgh area. From these packers were obtained their practices, experiences, and attitudes toward packaged meats.

Of the 16 packers conducting most of the local business, 9 have their central offices west of Pittsburgh. Six of these western companies, their representatives said, are employing containers as a means of increasing demand, while three are merely endeavoring to follow demand and competition by the use of packaged products. Of the local packers, three are using the container as an aggressive instrument, one keeps abreast of competition by its use, while three package very little or no meat.

Lard and bacon lead among the products packaged, thirteen packers marketing the former and twelve the latter, in containers. Seven packers market dried beef and pig's feet in this form, while six put up sausage and five cooked hams in tins.

Kinds of Containers.

Sliced bacon is most frequently marketed in transparent wrapping. Eleven packers reported using cellophane, two, glassine, three, cartons, while only one reported using glass.

Lard is packaged in tins and in paper cartons, each material being used by 10 packers.

Four packers wrap link pork sausage in transparent paper. One uses paper cartons for link pork sausage and one for loose pork sausage.

Dried beef is sold in two container materials, glass and transparent paper. Cooked hams in tin are sold by five Western packers. No local packer markets cooked hams in this form.

Pickled pigs feet are sold only in glass jars.

Variety of Products Packaged.

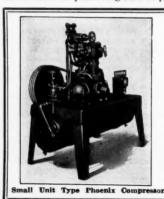
Other packaged meats marketed to a very limited extent are pickled hams in tin, pickled loins in tin, luncheon meats in tin and glass, tongue in tin and glass, headcheese in tin, braunschweiger loaf in tin, corned beef in tin, headcheese in parchment paper, hearts in glass, and tripe in glass.

A leading local packer reported that at that time only 10 per cent of his lard, 5 per cent of his bacon and 1 per cent of his sausage are sold in packaged form. This particular company employs paper, tin and wood as materials for containers but expects to add glass as the business becomes more national in scope. One of the national packers finds a ready market for glass packed meats in the Pittsburgh region.

Since the local companies appeared as a whole, to be less favorably disposed toward packaged goods than the national companies, it is interesting to record some of their points of view.

Bad Practices Being Overcome.

It is claimed as a common experience that some retailers have in the past received the better grade meats in boxes from the packers and subse-



Meat Packer
That
Operates Chain
Markets
Write for Prices
The Phoenix
Ice Machine Co.
2711 Church Ave.
Cleveland, Ohio

A wonderful

Automatic Ice

Machine for



, 1930. >>>>>

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quently have placed inferior grades in the same boxes for display to the cus-tomer. Small unit packaging, accord-ing to general comment, will greatly reduce this unethical practice.

Several firms have in the past stamped boxes showing the date of packing. Some retailers are charged with taking advantage of this by placing old meat in the boxes with the most recent dates and returning them to the packer as spoiled product. This experience led to the discontinuance by packers of this marketing adjunct.

In a large number of the comments of local packers, it was expressly stated that the use of packages had increased the cost and, consequently, the price to the consumer. Price is, in the judg-ment of several of the managers, the principal consideration in Pittsburgh.

Slow to Recognize Advantages.

Nevertheless, many recognize the tendency of portions of the public to demand packaged goods, particularly in small quantities. As one manager expressed it, "the tendency is toward the packaging of individual bites."

A representative of one of the large local companies recorded a reduction in the number of packages. "Loose sau-sage", he commented, "was once pack-aged in 10-lb. cartons. These cartons cost 4c each and as neither the retailer nor the packer wanted to donate the box, the practice was discontinued. Today it is wrapped in paper, put in a basket and delivered."

One of the problems to be met in selling packaged goods to the consumer was illustrated by the representative of a national packer who referred to the experience of a retailer: "He had sold some bacon in a sealed package to a woman who was a charge customer. Three weeks later the woman returned the bacon and complained that it was spoiled. When asked where she had kept the package, she replied that it had been on top of the ice box but that this fact should be of no significance since this was a 'sealed package' and should not require special care."

CHICAGO HIDE MARKETS.

(Continued from page 37.)

SHEEPSKINS—Dry pelts quoted 11 @11½c per lb. Shearlings about unchanged; one car packer shearlings sold at 50c for No. 1's and 30c for No. 2's; a few also sold at 47½c for No. 1's and 27½c for No. 2's. Some city shearlings moved at 35c for No. 1's and 17½c for No. 2's, with poor No. 2's rejected. The poorer grades of No. 2's are being pulled by handlers. Pickled when the series of the series

ARMOUR PREFERRED DIVIDEND.

The board of directors of Armour and Company declared the usual quarterly dividend of \$1.75 a share on the and Company of Illinois and Armour and Company of Delaware, payable July 1 to stockholders of record June

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 22, 1930:

Fresh Beef: STEERS (700 lbs, up):	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Choice	318.50@21.00	\$19.50@20.50	\$20.00@21.00	\$20.00@21.00
Good	17.00@18.50	18.50 @ 19.50	18.50 ± 19.50	18.00@19.00
STEERS (550-700 lbs.):				00.00.000.00
Choice	18.50@21.50		20.60@21.50 $18.50@19.50$	20,00@22,00 18,00@19.00
Good	17.00@18.50	*******	18.50@ 18.50	15.00@19.00
STEERS (500 lbs. up):	17 00 017 00	17.00@18.50	17.00@18.50	17.00@18.00
Medium Common	14.00@17.00	16.00@ 17.00	16.00@15.00	11.000/15.00
	14.00@15.00	10.00@11.00	10.00@11.00	*******
STEERS (1): Yearling (300-550 lbs.):				
Choice	19.00@21.50		20.00@22.50	********
Good	17.50@19.00	********	18.50@ 20.00	*******
Medium	15.00@17.50	*******	********	********
cows:				
Good	14.50@15.50	16,50@17.00	16.00@17.00	15.00@16.00
Medium	13.50@14.50	15.50@16.50	14.50@15.50	14.00@15.00
Common	12.50@13.50	14.50@15.50	13.00@14.00	12.50@14.00
resh Veal and Calf Carcasses:				
VEAL (2): Choice	19.00@21.00	20.00@22.00	20.00@24.00	19,00@21.00
Good	17.00@ 19.00	18.00@20.00	18.00@20.00	18.00@19.00
Medium	15.00@17.00	15.00@18.00	17.00@18.00	14.00@17.00
Common	13.00@ 15.00	13.00@15.00	14.00@17.00	12.00@14.00
resh Lamb and Mutton:				
SPRING LAMB:				4.8.
Good-Choice	22.00@24.00	22.00@24.00	24.00@26.00	23,00@ 26,00
Medium	20.00@22.00	20.00@22.00	23.00@24.00	21.00@23,00
Common	*******	*******	21.00@22.00	********
LAMB (38 lbs. down): Choice	20.00@21.00	21.00@22.00	21.00@22.00	23.00@24.00
Good	18.00@20.00	20.00@21.00	20.00@21.00	22,00@ 23,00
Medium	16.00@18.00	18.00@ 20.00	18.00@20.00	19.00@ 21.00
Common	15.00@16.00	16.00@18.00	17.00@18.00	*******
LAMB (39-45 lbs.):				
Choice	20.00@21.00	21.00@22.00	21.00@22.00	22.00@23.00
Good	18.00@20.00	20.00@21.00	19.00@20.00	21,00@22.00
Medium Common	16.00@18.00 15.00@16.00	18.00@20.00	18.00@19.00 $17.00@18.00$	19.00@21.00
LAMB (46-55 lbs.):	15.00@16.00		11.00@18.00	*******
Choice	18.00@20.00	20.00@21.00	19.00@20.00	********
Good	17.00@ 19.00	19.00@ 20.00	17.00@18.00	********
MUTTON (Ewe) 70 lbs. down:	11.00@ 10.00	20.0003 20.00	11.000210.00	
Good	11.00@13.00	12.00@13.00	11.00@13.00	13,00@14.00
Medium	10.00@11.00	10.00@12.00	10.00@11.00	12.00@13.00
Common	9.00@10.00	9.00@10.00	9.00@10.00	11.00@ 12.00
resh Pork Cuts:				
LOINS:				
8-10 lbs. av	22.00@24.00	24.00@25.00	24.00@26.00	23.00@25.00
10-12 lbs. av	21.00@23.00 $19.00@22.00$	24.00@25.00 23.00@24.00	23.00@25.00	22.00@24.00 21.00@23.00
16-22 lbs. av	18.00@ 19.00	20.00@24.00	22.00@23.00 19.00@21.00	20.00@23.00
SHOULDERS, N. Y. Style, Skinned:	10.00@ 10.00	20.00@21.00	10.000221.00	20.0002 21.00
8-12 lbs. av	16.00@17.00		16,00@19.00	16.00@17.50
PICNICS:	10100000	******	10.000 10.00	10.00@11100
6- 8 lbs. av	*********	15,00@16.00		15,00@16.00
BUTTS, Boston Style:		X0.00 (X0.00		10.0000 10.00
4- 8 lbs. av	19.00@20.50		19,00@22.00	19.00@20.00
SPARE RIBS:				
	13.00@16.00	********		
SPARE RIBS: Half Sheets TRIMMINGS:	13.00@16.00	• • • • • • • • • • • • • • • • • • • •	********	
SPARE RIBS: Half Sheets	10.00@10.50		*******	******

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Expectation that 1930 would mark the end of a long period of operations which have yielded little return in the leather industry, was voiced by Fraser M. Moffat, president of the National Tanners Council at the spring meeting held at White Sulphur Springs, W. Va., May 8, 9 and 10.

"The expansion of 1929 found the leather industry a silent partner, con-strained to follow, but determined to have its house in order when the inevitable happened," Mr. Moffat said.

"In 1929, of cattle hide leather, including sole, side upper and patent, the industry delivered roughly 1,500,000 sides more than in 1928. Calf leather operations were substantially un-changed in the two years. Deliveries of 14,500,000 pieces in 1929 compared with 14,900,000 pieces in 1928. Kid leather had a somewhat different story, and deliveries of 1929 exceeded those of 1928 by almost 5,000,000 pieces."

Inventories at the end of the year showed 1,000,000 sides less of all types of cattle hide leather on hand on the

MOFFAT ON LEATHER INDUSTRY. 1st of January, 1929, than a year pre-Expectation that 1930 would mark vious. Calf leather showed a slight inand kid leather was carrying 1,500,000 skins less.

Mr. Moffat suggested to the tanners that they use the hide exchange first on an experimental basis, as the first year of operation had demonstrated its value to the industry, and later on a larger scale, making possible the ab-sorption of transactions of considerable magnitude without distorting prices.

"Even an exchange can not entirely eliminate the speculative nature of our business," Mr. Moffat said, "but the commodity exchange is a fair sample of man's ingenuity in his endeavor to modify the harshness and inevitability

modify the harsnness and inevitability of economic law."

Mr. Moffat asked the cooperation of the membership of the council with sole leather producers in their conference with the Federal Trade Commission as to the final adoption of a trade practice code. He expressed the belief that consideration of such a code was the first essential sten toward the first essential step toward the checking of costly, unnecessary and unfair practices if the industry is once again to become profit-minded.

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PHILADELPHIA_

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

NEW YORK

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PROVISION BROKER, INC.

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market reports.

1, 1930.

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HICAGO

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Chicago Section

P. L. Robertson, Cudahy Packing Co., Omaha, Neb., was in town this week.

I. Schlaifer, assistant sales manager, Dold Packing Co., Omaha, was in Chicago during the week.

Ralph H. Daigneau, vice-president, abattoir division, Geo. A. Hormel & Co., Austin, Minn., was a visitor in Chicago this week.

R. A. Rath, vice-president and manager of sales and provisions, Rath Packing Co., Waterloo, Ia., was in town this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 20,428 cattle, 8,930 calves, 49,985 hogs and 34,053 sheep.

D. P. Cosgrove, vice-president, Sterne & Son Co., Chicago, left this week for Washington to attend the annual convention of the Institute of Margarine Manufacturers.

Homer R. Davison, director of the Departments of Waste Elimination and Livestock, Institute of American Meat Packers, is in French Lick, Ind., this week to attend the convention of the American Feed Manufacturers' Association.

Provision shipments from Chicago for the week ended May 17, 1930, with comparisons, were as follows:

Last wk. Prev. wk. Cor. wk., Cured meats, lbs.14,989.000 13,122,000 24,763,000 Fresh meats, lbs.45,524,000 43,988,000 38,017,090 Lard, lbs. ...4,25,000 5,776,000 8,406,000

E. L. Thomas, specialist in meats, oils and fats, Foodstuffs Division, Bureau of Foreign and Domestic Commerce, Washington, D. C., was in Chicago during the week, en route to Washington from the National Cottonseed Products Association convention at New Orleans.

ROBERTS SUCCEEDS ROBERTS.

Colonel John Roberts, president of Miller & Hart, Chicago packers, celebrated his 50th anniversary in the packing industry this week by announcing his retirement. The Colonel tried retiring once before, but didn't get away with it. This time he intends to make it stick.

He began as a boy, and worked his way up until in 1895 he established the packinghouse firm of Roberts & Oake, which became one of the best-known in the country. He retired in 1917 to enlist in the government service for war duty, becoming a colonel in the Quartermaster General's department and making a record for efficiency in the administration of the government supply service.

After the war, upon the retirement of Walter Miller as president of Miller



COLONEL JOHN ROBERTS.

Who retires this week as president of Miller & Hart, after 50 years in the industry, with a record as a champion of sound merchandising.

& Hart due to ill health, Colonel Roberts was persuaded to get back into the game. Acquiring the control of that company he became its head and advanced it still farther to the front rank of successful packing concerns. He is a believer in sound merchandising methods, and the companies he headed stand as striking examples of what can



CHARLES J. ROBERTS.
Who resigns the presidency of Roberts & Oake to become head of Miller & Hart in succession to his brother, Colonel John Roberts.

be done by packers who know their costs and adhere to good sales practices.

Colonel Roberts is now able to carry out his desire to enjoy his country place at Barrington in the summer, and California in the winter.

He is succeeded at the head of Miller & Hart by his brother; Charles J. Roberts, who followed him as head of Roberts & Oake, and who also is known as a fearless champion of sound merchandising in the packing business. Charley Roberts began at the age of

Charley Roberts began at the age of 13 as office boy for Philip D. Armour, and at 23 was general superintendent for Armour and Company in New England. When the elder Armour died he left the company and went on the Chicago Board of Trade as a partner in J. C. Wood & Co., later organizing the firm of Sickel, Roberts & Co. After 8 years he joined his brother, acquiring the interest of Richard Oake in Roberts & Oake, and since 1917 has been the head of that company, known as one of the soundest and most successful packing concerns in the trade.

D. Roy Howland, vice president of Roberts & Oake, becomes president of that company, and will carry on the business with the aid of the splendid organization built up by John and Charles Roberts and himself. There will be no other changes in either organization. The two companies are separately owned and operated.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on May 21, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on May 14, or nearest previous date:

Sales.	High.	Low.		lose
Week end	ed		May	May
May 21	. —M	ay 21	21.	14.
Amer.H.&L.Pfd 1,100	221/2	221/2	2214	231/4
Amer. Stores 600	48	4756	47 %	49
Armour A 18,700	6%	61/9	61/2	634
Do. B25,200	3 3%	3 %	3 3/4	3%
Do. Pfd 2,800		62 %	62 1/8	56
Do. Del. Pfd. 1,500		771/6	771/4	75%
Beechnut Pack. 500		60	60	60
Bohack, H. C 700	82%	821/9	82%	82
Brennan Pk. A. 2,300		56%	56%	561/
Do. B 2,100	19%	19%	19%	19%
Chick C. OH 10,400	23	21%	221/4	27
Childs Co 11,000	64 %	64	64	63
Cudahy Pack 2,800	441/4	4414	4434	441/
First Nat. Strs. 7.800	52%		52 %	53 1/4
First Nat. Strs. 7,800 Gen. Foods32,700	581/2	57	58	39%
Gobel Co 5,300	1414	14	14	15%
Gt.A.&P.1stPfd, 250	117%	117%	1175%	117 %
Do. new 230		241	242	239%
Hormel, G. A 300	2716	271/2	2714	271/
Hygrade Food. 22,700	14%	1414	14%	12
Kroger G. & B. 8,600	33%	32%	32%	34%
Libby McNeill. 6,110		15%	16%	19
		65	65	66
Morrell & Co 400 Nat. Fd. Pd. A 300		101/2	101/4	11
Nat. Leather 50		1%	1%	2
Nat. Tea 1,500		301/4	3014	31
Proc. & Gamb, 10, 800	72%	70%	72	731/
Rath Pack 200		231/2	2314	
Safeway Strs15,100		00 79	9514	211/2
Do. 6% Pfd 330		92%	951/4	931/2
Do. 7% Pfd. 170		108	108	108
Swift & Co. new 5,750	30%	30%	30%	
		361/4	361/4	311/4
				371/
Trunz Pork 1,600	24%	24%	24%	24
U. S. Cold Stor. 1,000 U. S. Leather. 600		37%	37%	37%
		20		11%
Do. A 900			2014	201/8
Wesson Oil 5,400	271/2	261/4	27	27
Do. Pfd 300	571/2	5714	571/4	58
Wilson & Co 2,302	516	514	514	51/2
Do. A 401	111/4	111/	111/4	11
Do. Pfd 902	501/2	50 1/4	50%	511/2

EUTHDE DDICES

Close.

10.25b 10.32½ 10.52½—ax

10.22½—ax 10.32½ax 10.52½b

13.70n 13.50b 13.60b

13.70n 13.50b 13.57½b

 $10.12\frac{1}{2}$ $10.17\frac{1}{2}$ 10.4010.50ax 10.30b

13.70n 13.35ax 13.37 ½

10.15ax 10.20b 10.40b 10.50ax 10.30n

Sugar-

Ma

Prime Good Media Heife

Cows Hind Fore

Steer Steer Steer Steer Cow Cow Steer Steer Cow Steer Steer Cow Steer Steer Medi Steer Medi Strip Stri

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Pork Pien Skin Tene Spar Bact Bost Bost Hoc Tail Nec Slip Blac Pigs Kidn Live Ears Snor Hea

@ .38 @4.70

@4.20

@4.10

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CACH DDICKS

CASH PRICES.		FUTURE PRICES.							
Based on actual carlot trading, Thursday	i.	SATURI	DAY, MAY	17, 1930					
May 22, 1930.		Open.	High.	Low.					
Regular Hams.		LARD-							
Green.	S. P.	May		10.321/2					
8-10 191/2	20	July10.35 Sept10.55	10.35	$10.32\frac{1}{2}$ $10.52\frac{1}{2}$					
10-12	19 181/2			10.02 72					
12-14	181/4	CLEAR BELLIES-	-						
	18¼ 18¼	May							
18-20 181/2	181/4	July Sept							
18-20									
			AY, MAY	19, 1930.					
S. P. Boiling Hams.		LARD-							
H. Run. S	elect.	May							
16-18 18¼	$\frac{18\frac{1}{2}}{18\frac{1}{2}}$	Sept 10.521/2	10.55	10.521/2					
16-18	181/2			20.00 /2					
	/-	CLEAR BELLIES-							
Skinned Hams.		May	****						
Green.	S. P.	Sept							
10-12 20	20 19%	TUESD	AY, MAY	90 1020					
12-14	191/2		AI, MAI	20, 1000.					
	1914	LARD-		40.05					
18-20 181/4	18	May10.25	10.271/2	10.25					
20-22	17%	Sept10.50-	10.321/2— 10.521/2—	10.50					
24-26	161/2	July10.32½ Sept10.50— Dec10.25							
$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	16	CLEAR BELLIES-	-						
30-35 16	151/2	May							
Picnics.		July13.50		****					
Green.	S. P.	May July13.50 Sept		****					
4-6	13%	WEDNE	SDAY, MA	Y 21, 193					
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	13	LARD-							
8-10	121/4	May 10.15	10.15	10 1916					
12.14	12	July10.25	10.25	$\frac{10.12\frac{1}{2}}{10.17\frac{1}{2}}$					
		May10.15 July10.25 Sept10.45	10.471/2	10.40					
Bellies.		Oct Dec							
Green.	S. P.	CLEAR BELLIES-							
6-8 10	191/2	May							
10.19	181/2								
12-14 161/2	17	Sept							
6-8 19 19 18 14 16 16 16 18 16 16 18 16 16 18 16 16 16 18 16 16 18 16 16 18 18 18 18 18 18 18 18 18 18 18 18 18	16½ 16	THURS		V 99 1930					
Dry cure bellies 1c over S. P. bellies.	10		D.1.1, 3821	1 20, 100					
Dry cure beines ic over s. r. beines.		LARD-							
D. S. Bellies.		May	10.20-	10.171/2-					
Clear,	Rib.	Sept10.40	10.40	10.40					
14-16 1434									
16-18 141/4		CLEAR BELLIES-	-						
18-20	13%	May		****					
95 90 196	13% 13%	July Sept13.371/2	****	* * * *					
30-35 13%	13%	Sept 10.04 72		****					
35-40	131/2	FRIDA	Y, MAY	23, 1930.					
	/8	LARD-							
D. S. Fat Backs.		May July10.22½ Sept10.42½ Oct							
8-10	81/2	July10.221/2	$10.22\frac{1}{2}$	10.20					
10-12	834	Sept10.421/2	10.42 1/2	10.40					
14-16	916	Oct Dec							
16-18	101/2	CLEAR BELLIES							
18-20 20-25	10%	May							
	11	May July13.40 Sept							
D. S. Rough Ribs.		Sept	4 4 4 9						
45-50		Key: ax, asked;	b. bid: n	nominal.					
55-60		and and and the							
75-80			-						
Other D. S. Meats.		GERMAN H	IOG LIV	ER MA					
	121/2		-						
Extra short clears	1214	Demand fo							
Regular plates 6-8	121/ ₂ 111/ ₄	Germany duri							
Extra short ribs. 35-45 Itegular plates 6-8 Clear plates 4-6 Jowl butts.	8	to spot stocks	or near	rby goo					
	0	the advance of	the sea	son, cor					

PURE VINEGARS A. P. CALLAHAN & COMPANY 2407 SOUTH LA SALLE STREET CHICAGO ILL

CHICAGO RETAIL MEATS

Be	ef.				
Wee					
May 2	1, 1	930.	Cor.	wk.,	1929.
No. 1.			No. 1.	No. 2.	No.
Rib roast, hvy. end. 35 Rib roast, lt. end45 Chuck roast 32 Steaks, round 45 Steaks, sirl. lst cut. 45 Steaks, porterhouse. 60 Steaks, flank 28 Beef stew, chuck 27 Corned briskets.	30	16	25	30	16 20
Rib roast, lt. end45 Chuck roast32	27	21	45	35 27	
Steaks, round45	40	25	45	40	25 22
Steaks, porterhouse60	45	25	60	45	29 18
Steaks, flank28 Beef stew, chuck27	22	15	27	27 40 40 45 25 22	17
Corned briskets,	28	18	-		18
boneless32 Corned plates20 Corned rumps, bnls.25	18	10 18	20	15	10 18
		10	20		10
Lar			~		_
Good.	. (22	- 2	8	Com. 38
Hindquarters30 Legs28		23	4 2	Õ	34
Stews		15 20	2	5	15 20
Legs		25	6		25
Mut	ton				
Legs		**	2	6	
Stew			1	6	
Chops, rib and loin35			3	5	
Po					
Loins, 8@10 av Loins, 10@12 av. Loins, 12@14 av. Loins, 14 and over. Chops Shoulders Butta Spareribs Hocks	25	@26 @25		28 27	@30
Loins, 12@14 av	22	6024		24	@25
Loins, 14 and over	.20	@22			@22 @30
Shoulders	18	@20		20 24	@22
Spareribs	16	@26 @18		24	@18
Hocks Leaf lard, raw		@12			@12 @14
Ve		W.			49
		@28		30	628
Hindquarters Forequarters Legs Breasts Shoulders Cutlets	.14	@16		20	@35 @24
Legs	.16	@28 @22		32 16	@22
Shoulders	.20	@22 @50		20	@22 @50
Rib and loin chops		@35			@40
Butcher	s'	Offa	1.		
Suet		@ 4			@ 51/3 @ 3
Suet Shop fat Bone, per 100 lbs Calf skins Kips		@ 2 @50	16		@ 3 @50
Calf skins		@16			@16
Deacons		@14			@16 @12
	_				
CURING M	AT	ERI	AL	S.	
					Sacks.
Nitrite of sods, l. c. l. (Saltpeter, 25 bbl. lots, f. Dbl. refined granulated	o.b.	N. Y		1%	
			[144	5%
Small crystals Medium crystals				% 3%	
Large crystals	of	sode		3%	31/4
Less than 25 bbl. lot	B 1/6	e moi	e.		814
Medium crystals Large crystals Dbl. rfd. gran. nitrate Less than 25 bbl. lot Boric acid, carloads, pw. Crystals to powdered, 5 ton lots or more. In bbls. in less than 5 Borax, carloads, powdere In too lots, gran, or by	in l	obls.,	in	3%	
5 ton lots or more	tor	lote	1	314	9%
Borax, carloads, powdere	d, 1	n bbls		3	4%
In ton lots, gran, or po	w.,	DDIS.	!	3	4%

l; -- split.

ARKET.

livers in restricted ods. With the advance of the season, consumption of frozen hog livers is declining and no important contracts have been closed for forward delivery as is customary during the winter months, according to advices to the U. S. Department of Commerce.

American hog livers, which were quoted at around \$20.00 during March for either spot or c.i.f., prompt ship-ment, reached a price which made com-petition with fresh Danish livers diffi-

The importation of pickled pork livers into Germany will be prohibited after July 1, 1930, according to official advices from Berlin.

ugarRaw sugar, 96 basis, f.o.b. New Orleans Second sugar, 90 basis... Syrup testing 63 and 95 combined sucrose and invert. New York... Standard gran. f.o.b. refiners (2%). Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%. Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%. SPICES.

Granulated. carlots, per ton, f.o.b. Chl-cago, bulk \$6.60 Medium, carlots, per ton, f.o.b. Chicago bulk \$10 Bock, carlots, per ton, f.o.b. Chicago \$8.60

(Thes	e	p	ri	C	98	3	8	r	9	b	18	u	31	8	f	.1	0.	.1).		Chicag	(0,)
																			1	1	Thole.	Ground.
Allspice																					. 19	22
Cinnamon																					. 14	18
Cloves																					. 30	33
Coriander			i																		. 5	7
Ginger										 												17
face																						90
Nutmeg										٠												30
Pepper, bla	iel	k						ì													29	33
epper, Ca																						27
Pepper, re	ì																					20
Pepper, wh																						39

CHICAGO MADIZET DDICES

CHICAC	M OF	ARKET PRICES	Extra short clears
WHOLESALE FRESH		Veal Products.	Extra short ribs
Carcass Bee		Brains, each	Clear bellies, 18@20 lbs. @13% Clear bellies, 14@16 lbs. @14% Rlb bellies, 20@25 lbs. @13%
Week end May 21, 19	ed Cor. week, 930. 1929.	Calf livers	Rib bellies, 25@30 lbs
Prime native steers23 @2	24 231/2@251 21 221/2@231	DOMESTIC SAUSAGE. Fancy pork sausage, in 1-lb, cartons @28	Fat backs, 14@16 lbs
Medium steers	20 21 ½ @ 22 2 20 @ 23	Country style sausage, fresh in link @20 Country style sausage, fresh in bulk @18	WHOLESALE SMOKED MEATS.
Cows	29 26 @31	Frankfurts in sheep casings (423	Fancy reg. hams, 14@16 lbs
Beef Cuts.	20 20 @21	Frankfurts in hog casings	Fancy skd. hams, 14@16 lbs
Steer loins, No. 1 64	42 @38 39 @36		Standard reg. hams, 14@10 lbs.
Steer short loins, No. 1 @5	53 <u>@ 46</u> 48 <u>@</u> 39	1 1 1 1 1 1 1 1 1 1	No. 1 beef ham sets, smoked— Insides, 8@12 lbs
Steer loin ends (hips) @3 Steer loin ends, No. 2 @3 Cow loins @3	31 (a 32	New England luncheon specialty @29 Minced luncheon specialty @29	Insides, 8@12 lbs
Cow short loins @3	30 @31	Blood sausage	Cooked hams, choice, skin on, fatted
Steer ribs, No. 2 @	27 @ 26 26 @ 25	Polish sausage	Cooked pienies, skin on, fatted
Cow Ioin ends (hips) @C Steer ribs, No. 1. @C Steer ribs, No. 2. @C Cow ribs, No. 2. @C Cow ribs, No. 3. @C Steer rounds, No. 1. @C Steer rounds, No. 2. @C Steer chucks, No. 1. @C Steer chucks, No. 2. @C Cow rounds	14 @18 2216 @23	DRY SAUSAGE. Cervelat, choice, in hog bungs	BARRELED PORK AND BEEF.
Steer rounds, No. 2 @: Steer chucks, No. 1 @:	21½ @23 15½ @1v	Thuringer Cervelat	Mess pork, regular
	14½ @18 19 @22 13½ @17		Clear back pork, 40 to 50 pieces @23.50
Cow chucks	13 @ 15	R C Salami new condition	Clear plate pork, 25 to 35 pieces. @19.00
Briskets, No. 1 (a)	19 @ 20 8½ @ 11	Frisses, choice, in hog middles. @43 Genoa style Salami. @66 1 'epperoni @41 Mortadella, new condition. @27	Brisket pork @24.50 Bean pork @25.00 Plate beef @25.00 Extra plate beef, 200 lb. bbls. @26.00
Fore shanks @	8½ @12 10 @11 10 @10	Capicolli	COOPERAGE.
Strip loins, No. 1, boneless & & & & & & & & & & & & & & & & & &	65 @ 60 55 @ 50	Italian style hams	Ash pork barrels, black iron hoops. \$1.57\\(\text{\frac{1}{2}} \) \$0.167\\(\text{top} \)
Fore snames Hind shanks No. 1, boneless Strip loins, No. 2	36 @40 26 @35	SAUSAGE IN OIL. Bologna style sausage in beef rounds—	Oak pork barrels, black iron hoops, 1.65 @1.67 \(\frac{1}{2} \) Ash pork barrels, galv, iron hoops, 1.77 \(\frac{1}{2} \) @1.67 \(\frac{1}{2} \) Ash pork barrels, galv, iron hoops, 1.77 \(\frac{1}{2} \) @1.80 White oak ham tierces, \(\frac{1}{2} \) 2.71 \(\frac{1}{2} \) @2.40 White oak lard tierces, \(2.57 \frac{1}{2} \) @2.60
Beef tenderloins, No. 2 (a) Rump butts	80 @80 75 @75 30 20 @30	Small tins, 2 to crate	2.37 \(\frac{1}{2} \) \(\text{Red oak lard tierces.} \) \(\text{2.37 \(\frac{1}{2} \) \(\text{2.40} \) \(\text{White oak lard tierces.} \) \(\text{2.57 \(\frac{1}{2} \) \(\text{2.60} \) \)
Rump butts	27 @27 18½ 21 @23	Frankfurt style sausage in sheep casings— Small tins, 2 to crate	OLEOMARGARINE.
Insides, green, 6@8 lbs. @	14½ 18 @20 19 17	Frankfurt style sausage in hog casings— Small tins. 2 to crate	Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or
Anuckies, green, oggo ios.	22	Large tins, 1 to crate	margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago
Brains (per lb.)@	12 @13	Frankfurt style sausage in sheep casings	cartons, rolls or prints, f.o.b. Chicago Nut, 1-lb. cartons, f.o.b. Chicago @17 (30 and 60-lb. solid packed tubs, 1c
Tongues, 4@5 @	11 @ 12 27 @ 34 32 @ 46	SAUSAGE MATERIALS. Regular pork trimmings	per lb. less.) Pastry, 60-lb. tubs, f.o.b. Chicago @15
Ox-tails, per lb	15 @17 13 7 @ 8	Special lean pork trimmings	ANIMAL OILS.
Livers @	33	Neck bone trimmings	
Lamb.	11 (02)	Native boneless bull meat (heavy) @15	Extra winter strained 6010
Medium lambs @	22 @28 20 @27	Charle mont	Extra No. 1
Choice saddles	27 @32 25 @30	Beef cheeks (trimmed)	No. 2 lard. @ 9 Acidless tallow oil. @ 91/4 20 D. C. T. neatsfoot. @161/4
Medium fores @	15 @24 13 @22 33 @33	Dressed cutter cows, 400 lbs. and up @11% Dr. bologna bulls, 600 lbs. and up @12	Pure neatsfoot oil
Lamb tongues, per lb @	16 @16 30 @36	Shalk meat Color	Extra neatsfoot oil
Mutton.		SAUSAGE CASINGS. (F. O. B. CHICAGO)	about 50 gals. each. Prices are for oil in barrels.
Light sheep (a	110 @13 113 @13 113 @14	(Wholesale lots. Usual advances for smaller quantities.)	LARD. Prime steam
Light saddles @	16 @10 7 @11	Beef casings:	Prime steam, loose
Mutton legs	9 @1· 20 @20	Domestic rounds, 140 pack. 3 Export rounds, wide	Refined lard, boxes, N. Y
Sheep tongues, per lb	8 @1: 16 @1	No. 1 wessends	Compound, acc. to quantity @11.00
Sheep heads, each @	012 @13	No. 2 weasands	OLEO OIL AND STEARINE.
Fresh Pork, Pork loins, 8@10 lbs. avg.	23 @2	No. 2 bungs	Drime No. 1 cles oil
Skinned shoulders 60	016 (01) 016½ (01) 050 (05)	Dried bladders: 12-15 in. wide, flat	Prime No. 2 oleo oll
Spare ribs	113 (a.1) 113 (a.1)	7 Pried bindders: 12.15 in. wide, flat. 2.0 10-12 in. wide, flat. 1.6. 8-10 in. wide, flat. 1.2 6-8 in. wide, flat. 1.8 Horesteller 8.10	TALLOWS AND GREASES.
Boston butts @)20 @2)26	Hog casings: Narrow, per 100 yds	Edible tallow, under 1% acid, 45 titre @ 61/2
Hocks 6	111 @1 215 @1	Narrow, special, per 100 yds	Edible tallow, under 1% acid, 45 titre. @ 6½ Prime packers tallow. 6½ 66 65 No. 1 tallow, 10% f.f.a. 6 65 No. 2 tallow, 40% f.f.a. 5 66 554 Choice white grease. 55% 65%
Neck bones	0 6 @ 0 014 @ 0 016 @ 0	Extra wide, per 100 yds	Choice white grease. 5% 5% 5% A-White grease 5% 5% 5% B-White grease 5% 5%
Pigs' feet	7 @ @ 111 @ 1	Large prime bungs	A-White grease max. 5% acid. 5¼@ 5% B-White grease, max. 5% acid. 5½@ 5½ 50 5½ 50 5½ 50 5½ 50 5½ 50 50 50 50 50 50 50 50 50 50 50 50 50
Brains	9 @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @	Hog casings: Narrow, per 100 yds 2.7 Narrow, per 100 yds 2.2 Narrow, special, per 100 yds 2.2 Medium, regular, per 100 yds 1.1 Wide, per 100 yds 7 Extra wide, per 100 yds 8 Export bungs 3 Larze prime bungs 1 Medium prime bungs 1 Medium prime bungs 0 Middles, per set 2 Stomachs 1	VEGETABLE OILS.
Shouts	0 7 @ @ 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	VINEGAR PICKLED PRODUCTS.	Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt 74@ 7%
Veal.		Regular tripe, 200-lb. bbl. \$15.0 Honeycomb tripe, 20-lb. bbl. 20.0 Pocket honeycomb tripe, 200-lb. bbl. 21.0	White, deodorized, in bbls., f.o.b. Chgo. 94, @10 Yellow, deodorized, in bbls
Good carcass	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	Pork feet, 200-lb, bbl	Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt
6000 backs	@16 16 @1 @11 14 @1	Pork feet, 200-lb. bbl. 16.5 Pork tongues, 200-lb. bbl. 77.0 Lamb tongues, long cut, 200-lb. bbl. 55.0 Lamb tongues, short cut, 200-lb. bbl. 65.6	Coconnut oil, sellers tanks, f.o.b. coast 6¼ @ 6% Refined in bbls., c.a.f., Chicago, nom 9½@ 9%

DRY SALT MEATS.

Extra short	clears					 @1314
Extra short						@1314
Short clear	middle	8, 60)-lb.	av	E	 @15
Clear bellies						@ 1334
Clear bellie						@ 14%
Rib bellies,						@ 13%
Rib bellies,						@13%
Fat backs,						@ 8%
Fat backs,	14@16	lbs.				 @ 9%
Regular pla						@ 1114
Butts						 @ 81/8

WHOLESALE SMOKED MEATS.

TO ALCO AND THE AND TH	
Fancy reg. hams, 14@16 lbs	@251/2
Fancy skd. hams, 14@16 lbs	@ 261/2
Standard reg. hams, 14@16 lbs	@ 23 %
Pienics, 4@8 lbs	@21
Fancy bacon, 6@8 lbs	@301/2
Standard bacon, 6@8 lbs	@ 24
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs	@ 43
Outsides, 5@9 lbs	@ 37
Knuckles, 5@9 lbs	@ 40
Cooked hams, choice, skin on, fatted	@37
Cooked hams, choice, skinless, fatted	@ 40
Cooked picnics, skin on, fatted	@27
Cooked picnics, skinned, fatted	6128
Cooked loin roll, smoked	@48

BARRELED PORK AND BEEF.

Mess pork, regular\$	@29.50
Family back pork, 24 to 34 pieces	@31.50
Family back pork, 35 to 45 pieces	@32.00
Clear back pork, 40 to 50 pieces	@23.50
Clear plate pork, 25 to 35 pieces	@19.00
Brisket pork	@24.50
Bean pork	@19.50
Plate beef	@25.00
Extra plate beef, 200 lb. bbls	@ 26.00

COOPERAGE.

Ash pork barrels, Oak pork barrels,	black	iron	hoops	1.65 @ 1.67 1/2	
Ash pork barrels	, gaiv.	iron	noops	1.77% @ 1.80	
White oak ham t	ierces.			60 3.12 1/2	
Red oak lard tie	rces			2.371/4/02.40	
White oak land				9 871/ 60 00	

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb, cartons, rolls or	
prints, f.o.b. Chicago	60.25
White animal fat margarines in 1-lb.	45
cartons, rolls or prints, f.o.b. Chicago	@ 191/4
Nut, 1-lb, cartons, f.o.b. Chicago	@17
(30 and 60-lb, solid packed tubs, 1c per lb, less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@15

ANIMAL OILS.

Prime edible lard oil	@12
Headlight burning oil	@101/2
Prime winter strained	@1034
Extra winter strained	@10
Extra lard oil	@ 9%
Extra No. 1	@ 934
No. 1 lard	@ 914
No. 2 lard	@ 9
Acidless tallow oil	@ 914
20 D. C. T. neatsfoot	@161/2
Pure neatsfoot oil	@11%
Special neatsfoot oil	@10
Extra neatsfoot oil	@ 9%
No. 1 neatsfoot oil	@ 914
Oil weighs 71/2 lbs. per gallon. Barrels	
shout 50 male coch Dulong and for oll in	Second La

LARD.

Prime steam	@ 10.121/2
Prime steam, loose	@ 9.30
Kettle rendered, tierces	@10.25
Refined lard, boxes, N. Y	@10.8716
Leaf, raw	@ 9.121/2
Neutral, in tierces	@11.50
Compound, acc. to quantity	@11.00

OLEO OIL AND STEARINE.

Oleo oil,	extra,	in t	ien	cei	١	 	 	11	460114
Oleo stoc	ks					 	 	9	%@10
Prime No	. 1 oleo	oil.				 	 	10	@104
Prime No	. 2 oleo	oil.				 	 	9	40 956
Prime No	. 3 olec	oil.				 	 	9	@ 914
Prime ob	eo stea	rine.	60	lib	le	 	 		@ 8

TALLOWS AND GREASES.

Edible tallow, under 1% acid, 45 titre @	61/2
Prime packers tallow 61/8 @	61/4
No. 1 tallow, 10% f.f.a	5%
No. 2 tallow, 40% f.f.a 5 @	514
Choice white grease 5%@	51/2
A-White grease 514 @	586
B-White grease, max., 5% acid 5%@	514
Yellow grease, 10@15% f.f.a 5 @	
Brown grease, 40% f.f.a 41/460	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, nom., prompt	740 7%
White, deodorized, in bbls., f.o.b. Chgo.	9% @10
Yellow, deodorized, in bbls	9% @10
Soap stock, 50% f.f.a., f.o.b	1%@ 2
Corn oil, in tanks, f.o.b. mills	71/4 (0) 71/4
Soya bean, f.o.b. mill	@ 81/2
Cocoanut oil, sellers tanks, f.o.b, coast	61/4 @ 63%
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Retail Section

Ability to Serve a Little Better Builds An Outstanding Meat Business

Two men start in the retail meat business. One fails; the other makes a conspicuous success.

In each case there were underlying factors which contributed to the result. One retailer was able to build up a defense against the unfavorable conditions and take full advantage of the favorable ones. The other did not have the vision, foresight and necessary ability to get by.

In some cases, it is true, conditions beyond one's ability to control will sometimes arise, but more and more it is coming to be appreciated that business success is built on definite fundamentals, and that failure is probable when these fundamentals are unknown or ignored.

And successes and failures are always worthy of study. Successes teach one how to do likewise; failures, the practices to avoid.

The following article tells of an outstanding success in the retail meat business.

To Build and Hold Trade

By Carroll E. Pellissier.

In seven years J. H. Beattie & Co., Waltham, Mass., meat retailers, has grown to be the largest company of its kind locally, and only a short time ago it opened a new modern building costing about \$100,000. The story of the growth of this company has a touch of romance, yet from a practical point of view, it constitutes one of the best examples of up-to-date business to be found anywhere.

The romance of the story can be told briefly. Two street peddlers had a habit of meeting at a certain corner each night after the day's work. Although, in a way, they were competitors, they never let that point interfere with friendship. Peddling from a wagon seemed a long and tedious method of acquiring riches and so, after many chats on the subject, they decided to go into partnership and open a street store. It was little more than a stall. Next they graduated to a store and from one store to two stores. To-day they still have two stores, one at one end of the city and the other, the new building, in another section.

The point of interest is not so much that they did it but how they did it, and how they continue to increase their business.

Started with Vegetable Store.

When John Beattie and Robert Casey opened their first stall they specialized only in fruits and vegetables. Their first step was to introduce many of the little known varieties in this line. As time progressed the soundness of this policy became apparent in increased sales. The public saw the new varieties, became curious and bought.

The idea of introducing new merchandise and always carrying the unusual became one of the steady practices of the company. If anything new was to be had, Beatties were sure to have it. The value of this policy is obvious.

We hear a lot about "the customer is always right," but how often is this really carried out? The intentions of the owners may be quite sincere, but the employe is sure to spoil it all if he is not carefully instructed. The partners have cautioned their employes on this policy. The thing they were to remember is at all times to offer a refund, replace merchandise or rectify

a complaint in favor of the customer without any argument or explanation.

Employes Sold on Policy.

In reference to employe relations, it is interesting to note that every employe is given to understand he is a self-respecting sales person, not a servant or inferior of the public he serves. Each man must be an expert in his line, and the man who cannot earn a good salary has no place in the Beattie organization. They are taught to have full confidence in the merchandise they sell, knowing that it is the best that can be had at the price quoted.

The employe re-action is remarkable. The men have a personal pride in their employers' success and the organization they represent. Rarely are there any complaints to deal with and when they do crop up, as they will in any company, each employe takes it as his or her personal duty to set matters right at once. The customer never goes away disappointed or bitter. The employe spirit of good will is one of the main contributory factors to the success of the company.

The opening of the new Beattie store sheds further light on the merchandising policies of this company. It is one of the most up-to-date plants to be found anywhere. One of its main features centers on display and the efficiency of its supply system.

The two large windows that front



PRICE TAGS MAKE SHOPPING EASIER AND SPEED UP SERVICE.

Practically all merchandise in the Beattie Market carries a tag on which the name of the product and the price are printed. On many of the display cards is also a pictorial representation of the merchandise. Tags and cards such as are shown here eliminate much lost time, as they give information that customers could get otherwise only by questioning the counter attendants.

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which the cards is the as are ters could

on the main street create considerable attention by the excellence of their displays. Inside the store the same excellence of display predominates. All the merchandise carried is shown on the theory that the public will buy what it sees. Refrigerated cases permit the sanitary display of all meats. The same applies to the other merchandise that requires this protection to any degree.

All Merchandise Priced.

Each type of merchandise carries a price card on which the price is painted in large bright figures. There is never a question as to what an article costs. Other large cards call attention to various cuts of meat. Often these have the cut in question pictorially represented on the card. These are changed frequently. The wording is brief but much to the point. A sign painter is employed on a full time basis to do this work.

All surplus stock is kept in the basement. A separate refrigerator is required for meats and vegetables. Each is large enough to care for at least a week's supply, but will hold much more. It is the policy of the company never to carry much over a week's supply. This insures having fresh merchandise always in stock and also gives an op-portunity to take advantage of every turn in the market.

All Purchases Tested.

In the basement are the rooms containing refrigerating plant, oil burn-ers, boilers, kitchen for the preparation of delicatessen products, incinerator, chemist's room, dry vegetable and gro-cery storage. Elevators supply the counters with fresh merchandise. During the busy hours, staple merchandise is wrapped downstairs and sent up as needed. From six to eight men work on this job at times.

The newspaper advertising of this company is very interesting. H. C. Twigg, a chemist employed by the company, is in charge of the publicity. Mr. Twigg's knowledge of the chemistry of meats and kindred merchandise is very valuable to him in planning advertis-ing. In his ads he seeks to bring out the fine points of the meats being featured and his talks on this subject appearing with the advertising have created considerable interest.

He also keeps a careful watch on all the merchandise sold from the store to insure its being in perfect condition. When large assortments of goods are purchased he examines them for quality. This does much to street This does much to strengthen the confidence of the employe in the product he sells.

Big Volume and Small Profits.

By keeping the stock supply low the partners are able, at all times, to give their customers the full benefit of any change that might take place in the market and at the same time protect themselves. Working as they do, on a small margin of profit, and depending on a large volume business, it is neces-sary for them to be constantly on the alert.

All business at both stores is cash

and carry. Only in exceptional cases are orders delivered. Customers come from long distances each week to lay in a week's supply of goods. Many call for individual clerks to wait upon them, a sign of good salesmanship on the

a sign of good salesmanship on the part of any clerk.

Five years ago the firm employed five men, to-day they have fifty. In 1926 business increased 25 per cent; in 1927 it doubled; 1928-29 showed an average increase of \$1,000 a week. This certainly ought to prove the soundness of the Beattle merchandising policies

Tell This to Your Customers

Under this heading will appear informa-tion which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

SWEETBREADS AND CELERY.

With the approach of warm weather, salads will become of increasing importance in the diet of the average patron of a meat shop. It is to the interests of the meat retailer, therefore, to interest his customers as much as possible in salads that contain meat.

Many housewives will be interested in the following recipe. It not only offers a salad that is different, but one that is tasty as well. Cut sweetbreads that have been par-

boiled and blanched into small dice and add half as much diced celery. Marinate in a cold place in French dressing until needed. Mix with mayonnaise dressing. Serve in a cup of crisp lettuce leaves and garnish with slices of sweetbread coated with jellied mayon-

NEW NAMES FOR MEAT CUTS.

Giving an old cut a new name may not increase its goodness and palatibility, but it does show enterprise on the part of the retailer, arouse customers' curiosity and lead to sales.

The story is told of one retailer who cuts pigs' tails in pieces about 1 in. long and who has given them the name "Boston Scallops." He advertises them as delicious in bean soup and cooked with greens, and has worked up a considerable demand for them.

A retail store in the East has carried the practice much further. Sausage and frankfurts, steaks, chops, roasts and others of the more popular cuts are given fanciful names and labeled in many cases. The franks and sausages are wrapped before sale and labeled with the firm's trademark.

This retailer is convinced that the practice has been very helpful in building and holding a permanent trade. A very large percentage of customers, he says, asks for cuts not by the generally-used terms but by the names the store has given them.

Extreme care is taken to see that all named cuts are kept as uniform as possible in quality and the customer is informed that if she buys a cut and likes it, she can be sure of getting the same quality when she is again in the market for the same cut.

ILLINOIS RETAILERS TO MEET.

The annual convention of the Illinois State Association of Retail Meat Dealers, to be held in Joliet on June 8, 9 and 10, promises to be a very successful affair. Headquarters will be at the Hotel Louis Joliet, and the convention sessions will be held in the Chamber of

Among the speakers who will address the convention are the following: W. C. Davis, U. S. Department of Commerce; Joseph F. Seng, Milwaukee, Wis.; Walter H. Kay, Chicago, Ill.; Jacob Herman, Milwaukee, Wis.; and John T. Russell. One of the features of the convention will be meat cutting demonstrations by W. S. Hartzell of the National Live Stock and Meat

NEWS OF THE RETAILERS.

R. J. Blanton has purchased the Hunter Market, 809 Baker st., Bakers-field, Cal., from A. W. Rench.

The Duboce Market has been moved from 141 Steiner st., San Francisco, Cal., to 202 Valencia st.

Leslie Benson, Eaton Rapids, Mich., has purchased the meat market of A. B. Howard.

Jack Parsons has sold the Spokane Street Market, at 1022 West Spokane st., Seattle, Wash., to James Klones.

Alva Victor has sold his meat market to the Community Market, Inc., Wallowa, Ore.

W. A. Gordon has sold the Peoples Market, 2253 N. 56th st., Seattle, Wash., to W. W. Pickrell.

Homer E. Moore, Newberg, Ore., has been succeeded in the meat business by W. E. Dimmitt.

F. M. Bock, Newport, Ore., has purchased the meat market of W. Maxfield.

John F. Davidson has purchased the meat market at 111 East Holly st., Bellingham, Wash., from Harry Daw-

T. A. Gzehoviak has opened a meat market at Loup City, Neb.

The Sterl Thrasher Meat Market, Alexandria, Neb., has been purchased by F. A. Brenn.

H. D. Bartley has sold the Crookston Meat Market, Crookston, Neb., to F. R. McDonald.

C. L. Phillips and Charles Jacobs have purchased the Arizona Market, 411 N. 4th ave., Tucson, Ariz.

The Diamond Brothers Grocery & Meat Store, 214 Main st., Cedar Falls, Ia., has let contract for the erection of a warehouse to cost about \$4,000.

Club House Grocery & Market, 6054 Normal Blvd., Chicago, Ill., has been incorporated with a capital stock of

Fred Seibold has purchased the Victor Meat Market at Ackley, Ia.

Hyatmer Carlson recently opened a meat market at Roseau, Minn.

L. E. and C. H. Ward have opened a meat market at Kennard, Neb.

R. S. Jones, Wymore, Neb., has sold his meat market to W. L. Jones.

W. E. Molberg, Milbank, S. Dak., recently sold his meat market to Conrad Johnson.

New York Section

AMONG RETAIL MEAT DEALERS.

At the regular meeting of Ye Olde New York Branch of Retail Meat Dealers, held on Tuesday evening, May 20, delegates to the annual convention to be held at Utica were elected, including Joseph Eschelbacher, George Kramer. George Anselm, Oscar Schaeffer, Wil-liam Kramer, L. Goldsmith, I. Werdin, H. T. Vetter, Louis Mansbach, Lester M. Kirschbaum, Arthur Kleebach, L. Wagner, Benjamin Metzger, Sylvan Metzger, Alvin Freirich, William Zei-gler, William Hannauer, Isidore Bloch, Joseph Heim, J. Hildebrandt and A. Gunther

A very interesting talk was given by J. Forbes of the Paterson Parchment Paper Company, explaining how meats and vegetables can be cooked in "patapar," and thereby retain their natural juices and vitamins.

Another speaker of the evening was Thos. W. Balfe of R. C. Williams Company.

pany, who gave a splendid talk on merchandising and plans for meeting the new and keen competition.

The regular meeting of the Butchers' Mutual board of directors was held on Tuesday, May 13. The financial statement for the first three months of 1930 was submitted and showed net earnings of 57 per cent for the first quarter.

Conrad Frey and Nathan Popper, both active in the Retail Grocers' Association, were elected to serve on the board. The same directors now operating the Butchers' Mutual Casualty Company will conduct the activities of the Food Merchants' Mutual Fire In-surance Company now being organized. It was announced by President George Kramer that the new organization would receive its charter and start

doing business within a few weeks.

The new company will write fire insurance protection for grocers, butchers, delicatessen stores, household goods, and any other legitimate lines regarded as well selected risks. The new company will begin operation with a fair volume of business, as it is taking over the fire insurance business of the New York Retail Butchers' Fund, Inc. Its success is assured, and the trade is eagerly looking forward to this means of protection operated on a mutual basis with the substantial savings it will make possible for the trade.

The old-fashioned ladies' night of the Bronx Branch on last Sunday evening proved to be one of the real home affairs for which this branch is noted. Some fifty couples enjoyed a dinner which was complete in every detail. Fred Hirsch was the toastmaster and introduced the various speakers. In the absence of President Ruggerio, Vice-President E. Ritzmann made the address of welcome. Past-President Leo Spandau was another speaker. Vocal selections were rendered by the daughter of Frank Vogelsang and also by Mrs. L. Spandau.

Mrs. A. Werner, Jr., president of the Ladies' Auxiliary, celebrated a birthday on May 18 by a week-end motor trip to Atlantic City with Mr. Werner. Mrs. Werner was the recipient of many beautiful gifts as well as telegrams and messages of congratulation.

The sympathy of the trade is being extended to Mrs. Oscar Schaefer, first vice-president of the Ladies' Auxiliary, upon the death of her mother last week.

Anna Kramer, younger daughter of William Kramer, vice-president of Kramer Brothers, and Mrs. Kramer, warden of the Ladies' Auxiliary, celebrated a birthday on May 17.

NEW YORK NEWS NOTES.

H. W. Davis, traffic manager, John Morrell & Co., Ottumwa, Ia., spent a few days in New York during the past week.

B. E. Campbell, smoked meat department, Armour and Company, Chicago, spent a few days in New York last

The East Side Packing Co. announces the removal of its New York office to the Conron Office Building, 410 West 14th st., New York City.

C. O. Dawson, traffic manager, Jacob E. Decker & Sons, Mason City, Ia., is spending a little time in New York attending conferences on transportation matters.

L. Oppenheimer, Inc., for the eightieth link in their market chain, have leased a store at 1562 Second ave., northeast corner of Eighty-first st., New York City.

Western visitors to Wilson & Co. York, during the past week included General Traffic Manager G. A. Blair, and President W. R. Grove of T. M. Sinclair & Co., Cedar Rapids, Iowa.

Swift & Company, New York, had as visitors during the past week W. R. Cornish of the beef department, Swift Canadian Co., Ltd., Toronto, and M. G. Middaugh, head of the branch house department, Chicago.

F. D. Green, assistant general super-intendent, Armour and Company, Chi-cago, is visiting the New York plant of the New York Butchers' Dressed Meat Company this week, having arrived in town last Wednesday.

Meat, fish, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended May 17, 1930, was as follows: Meat.—Manhattan, 1,246 lbs.; Bronx, 237 lbs.; Queens, 36 lbs. Total, 1,519 lbs. Fish.—Manhattan, 160 lbs. Poultry and Game.-Manhattan, 136 lbs.; Bronx, 20 lbs. Total, 156 lbs.

B. A. Braun, general sales manager, Jacob Dold Packing Co., Buffalo, New York, spent the week-end in New York. J. H. Lawrence, manager of the Brooklyn branch of the Jacob Dold Packing Co., is planning to spend the Memorial Day and the week-end in Pittsburgh, where in addition to attending to some business he will practice up on his golf.

Harry V. Chassan, general credit and sales manager of Conron Bros.

Company, New York, returned Monday, May 19, on the S. S. Conte France after spending six weeks abroad, during which time he combined business with pleasure. He made an extensive motor trip through Italy, taking in Naples, Rome, Mt. Vesuvius, Pompeii, Florence and Venice.

RETAILERS TO MEET IN JUNE.

The New York State Retail Meat Dealers' Annual Convention will be held at the Hotel Martin, Utica, N. Y., June 1, 2, 3, and 4. The well-known Utica packer, Henry Hoffman, is chairman of the committee. He is ably assisted by Herman Amberg of the C. A. Durr Packing Co., and Herbert W. Pearson, manager of the Utica branch of the Jacob Dold Packing Co.

Extensive plans and arrangements are being made for the entertainment of the local and out-of-town guests. Dinner, motor, and dancing parties are being arranged for the visiting meat dealers and their wives.

Mrs. C. A. Durr, Mrs. H. Amberg, and Mrs. H. W. Pearson have been ap-pointed by Mr. Hoffman as a committee to greet and entertain the wives of the visiting delegates.

The program has been completed and

is as follows: Monday, June 2 forenoon, registration, opening session, welcome to delegates by the mayor, etc. Business session. Afternoon—Business session for men, while the ladies will be enter-tained by Mrs. C. A. Durr and com-mittee. Evening—Dinner-dance at the Hotel Martin.

Tuesday, June 3, forenoon—Open session with program of interesting speakers. Afternoon—No business session; visit to C. A. Durr packing plant. Evening—Open meeting for retail meat merchants of surrounding Speakers.

Wednesday, June 4, forenoon-Busi-Afternoon-Directors' session. meeting, election of officers, etc.

The committee on entertainment has arranged a diversified and interesting program for the ladies.

PACKERS TALK ABOUT LARD.

The Institute of American Meat Packers held a sectional meeting in New York on Friday, May 16, at the Pennsylvania Hotel for the purpose of

discussing matters pertaining to lard. President W. W. Woods of the Institute opened the meeting, explaining its purpose as well as the position of the Institute in these matters. The program included many topics relating to the different problems connected with

the different problems connected with the merchandising of this product.

Among the speakers were Dr. Lewis Vibran, of the Institute's scientific staff, who talked on the chemical aspects of lard; Vice-President W. Hardenbergh, who discussed ways and means of advertising; E. C. Mitchell, Swift & Company, whose subject was the consumer's viewpoint in respect to lard; and W. F. Schluderberg, Wm Schluderberg-T. J. Kurdle Company, Baltimore, who explained his firm's experience in the merchandising of lard. There were two sessions, morning

here were two sessions, morning and afternoon, with a luncheon at noon at which were more than sixty repre-sentatives of the Eastern members of the Institute.

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715

Saves Labor, Trimmings, Shrinkage

Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance

> Numerous Packers Throughout the Country Are Why Not You?

> > For Further Particulars Write or Phone

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Anderson Improved Meat Boxes

Slats stapled to hardwood frames instead of nailed, which doubles the strength of the box. Smooth inside—no cleats or corner posts. All corners reinforced with heavy irons. Sanitary and satisfactory in every respect.

Let us quote you on your requirements

Anderson Box & Basket Company, Inc.

Henderson, Kentucky

NEW CURING VATS

Dozier Meat Crates Packing Box Shooks

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J.S. Hoffman Company



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181-183 Franklin St. **NEW YORK**



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Best, Lightest, Strongest

A. Backus, Jr. & Sons

THOMSON & TAYLOR COMPANY

Recleaned Whole and Ground Spices for Meat Packers CHICAGO, ILLINOIS

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Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil Stearine, Beef Cracklings, Ground Scrap, Fertilizers Dealers in Hides, Skins, Pelts, Wool and Furs

40 North Market St.

Boston, Mass.

Stockinette Service

Sausage Bags

BELL'S SAUSAGE SEASONING

The William G. Bell Company, Boston, Massachusetts

Station

Beef-Ham-Sheep BAGS

All kinds of Stockinette Bags and Cloth for covering meat. Call on us if you have special problems. Tell us what you want to wrap and

the weight and we'll gladly recommend the best for the purpose. No obligation.

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John H. Burns Co.
407 Produce Ex., N. Y. C.

W. J. Newman 1005 Pearl St., Alameda, Calif.



il Meat will be a, N. Y., is chair. is ably

JUNE.

, 1930.

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Herbert Utica e Utica gements ainment guests. rties are ng meat

Amberg, peen apmmittee s of the eted and

registrato dele-Business session e enternd come at the

n-Open eresting ness sesg plant. ail meat towns.

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ARD. n Meat eting in , at the rpose of

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r. Lewis chemical ent W. ays and Mitchell, ect was spect to g, Wm. ompany, of lard.

morning

at noon y repre-

bers of

NEW YORK MARKET PRICES

* *	17 E2	04	PETT	T.E	
	V 26:				L

Steers.	good\$12.85@14.00	Fresh steer
Steers.	medium 10.00@11.75	Fresh steer
Cows.	common and medium 5.50@ 7.25	Sweetbread
Bulls,	cutter-medium 5.75@ 7.65	Sweetbreads Beef kidne
	LIVE CALVES.	Mutton kid

Lambs,	spring, g	ood	to	cl	10	le	 	 	.8	11.75@1	12.50
Lambs,	good to	choi	ce				 	 		8.25@	
Lambs,	medium						 	 		7.00@	
Lambs,	common						 	 		6.50@	
Ewes, 1	nedium to	o ch	oic	e.			 	 		4.50@	6.50

LIVE HOGS.

Hogs,														10.50
Hogs,	mec	num			 									10.75
Hogs,	120	lbs.			 									10.25
Rough														9.25
Good	Roug	hs .	 										@	9.50

DRESSED HOGS.

eavy																										.\$	@15.50
80 lbs												•				٠	•			٠		*					@16.00
0.140	ň	h												• 1											*	*	@16.00
	80 lbs.	80 lbs.	80 lbs	80 lbs	80 lbs	80 lbs	80 lbs 0 lbs	80 lbs 0 lbs	80 lbs 0 lbs	80 lbs 0 lbs	80 lbs	80 lbs 0 lbs	80 lbs 0 lbs	80 lbs 0 lbs	80 lbs 0 lbs	80 lbs	80 lbs	80 lbs	80 lbs								

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	
Choice, native light	2 @24
Native, common to fair	
WESTERN DRESSED BEEF.	
Native steers, 600@800 lbs	
Native choice yearlings, 400@600 lbs2	2 @23
Good to choice heifers	0 @21
Good to choice cows1	7 @19
Common to fair cows	3 @15
Fresh bologna bulls	4 @15

BEEF CUTS.

	Wes	tern.	C	ity.
No. 1 ribs	30	@32		@30
No. 2 ribs	26	@28		@28
No. 3 ribs		@25		@24
No. 1 loins		@37		@38
No. 2 loins	33	@36		@34
No. 3 loins	28	@32		@30
No. 1 hinds and ribs	27	@30	27	@30
No. 2 hinds and ribs	24	@26	23	@ 26
No. 3 hinds and ribs	20	@23		@23
No. 1 rounds	20	@21		@20
No. 2 rounds		@19		@18
No. 3 rounds	16	@17		@18
No. 1 chucks	19	@21		@18
No. 2 chucks		@19		@15
No. 3 chucks	16	@17		@12
Bolognas	14	@15		@15
Rolls, reg., 6@8 lbs. av				@23
Rolls, reg., 4@6 lbs. av	g		17	@18
Tenderloins, 4@6 lbs.	avg		60	@70
Tenderloins, 5@6 lbs.				@90
Shoulder clods			10	@11

DRESSED VEAL AND CALVES.

Prime	veal	@28
Good to	choice veal22	@25
Med. to	common veal	@21
Good to	choice calves18	@22
Med. to	common calves14	@18

DRESSED SHEEP AND LAMBS.

Lambs,	prime			. ,										25	@27
Lambs, Sheep,	good													23	@25
Sheep,	medium									•				7	

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs23	6 24
Pork tenderloins, fresh	@60
Pork tenderloins, frozen50	@55
Shoulders, city, 10@12 lbs, avg19	@20
Shoulders, Western, 10@12 lbs16	@17
Butts, boneless, Western23	@24
Butts, regular, Western20	@21
Hams, Western, fresh, 10@12 lbs. avg23	@24
Hams, city, fresh, 6@10 lbs. avg26	@27
Picnic hams, Western, fresh, 6@8 lbs.	
average	@17
Pork trimmings, extra lean22	@23
Pork trimmings, regular, 50% lean13	@14
Spareribs, fresh	@15

SMOKED MEATS.

Hams, 8@10 lbs. avg	26 @27
Hams, 10@12 lbs. avg	25 @26
Hams, 12@14 lbs. avg	24 @25
Picnics, 4@6 lbs. avg	1714@18
Picnics, 6@8 lbs. avg	161/2@17
Rollettes, 8@10 lbs. avg	171/2@181
Beef tongue, light	30 @32
Beef tongue, heavy	34 @36
Bacon, boneless, Western	23 @24
Bacon, boneless, city	
Pickled bellies, 8@10 lbs. avg	18 @19

FANCY MEATS.

F	resh	steer	ton	gues		unt	imn	ied.	. 2	se a pound
F	resh	steer	tong	ues.	1.	C.	trm	'd	. 4	Oc a pound
8	weet	breads.	. be	f .					. 7	Oc a pound
										00 a pair
B	eef	kidney	. 8						. 2	Oc a pound
M	utto	n kidi	levs						. 1	lc each
L	iver	, beef							. 4	Oc a pound
		8								Sc a pound
B	eef	hangin	g te	nder	CH.				3	Oc a pound
L	amb	fries							. 1	0c a pair

BUTCHEDG' FAT

	1	1	U	4	L	ď	d	u	u	4	ų,	v	6	9		a	۲,	£	1	a	ķ,			
Shop fat																							@	11/2
Breast fat																							(a)	3
Edible suet												,											@	
Cond. suet																							@	4

GREEN CALFSKINS.

	5-9	914-1214	121/4-14	14-18	18 uj
Prime No. 1 veals	.17	1.90	2.00	2.20	3.1
Prime No. 2 veals	.15	1.70	1.75	1.95	2.8
Buttermilk No. 1	.14	1.55	1.65	1.85	
Buttermilk No. 2	.12	1.30	1.40	1.60	
Branded Gruby	. 7	.85	.90	1.10	1.5
Mumbon 0			A + walm	0	

BUTTER.

extra (92 score)	@341/2
firsts (88 to 89 score)31 seconds (84 to 87 score)29	@321/2
lower grades28	@ 281/2

EGGS.

Mixed colors.

											Ų,	а	u	2	ч	ä	u	S	×	78	u	K	١,	,										
Extra,																																		
Extra,	1	tù	r	g	ŧ	8		d	0	Z				,														24	1/	60	12	4	쐓	i
Firsts														,														23	1/					
Checks																														6	02	1	1	ģ

LIVE POULTRY

BEILD FOCULATION	
colored, fancy, via express21 Leghorns, via express23	@25 @26

DRESSED POULTRY.

owls-fres	h—	dry	ps	cked	-1	2 to bo	x-fair	to good:					
Western,	60	to	65	lbs.	to	dozen,	lb27	@29					
Western,	48	to	54	lbs.	to	dozen,	lb27	(a 29					
Western,	43	to	47	lbs.	to	dozen,	lb27	@28					
Western,	36	to	42	Ibs.	to	dozen,	lb:26	@27					
Western,	30	to	35	lbs.	to	dozen,	lb25	@ 26					

Fowls-free	sh-	dr	p p	kd	-12	to box	-prime	to	fcy.
Western,	60	to	65	lbs.	to	dozen,	lb	6	130
Western,	48	to	54	lbs.	to	dozen,	lb	6	130
Western.	43	to	47	lbs.	to	dozen,	1b	6	129
Western.	36	to	42	lbs.	to	dozen,	lb	6	128
Western	30	to	35	1bs	to	dozen	1h	6	.07

western,	30	w	00	1100	10	uo	ren	, 10.
Turkeys-								
Western,								

White, un	graded, j	per lb	30	@40
			box-prime	
			box—prime	
Western,	48 to 54	lbs., per lbs., per lbs., per	lb	@ 29 @ 29 @ 28

Ducks-

BUTTER	AT	FOUR	MAF	KET	rs.
Wholesale pri- New York, Bost May 15, 1930:	ces of ton ar	92 score d Philad	butter elphia,	at Cl week	nica go, ended

May 9	10	12	13	14	15
Chicago35 N. Y361/4	35 3614	341/4	341/4	331/2	33 1/2
Boston37 Phila37½	37 371/2	36½ 37	36 361/2	35 35½	35 351/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:
35 35 34¼ 34½ 33½ 33½

Receipts of butter by cities (tubs):

	Wk. to May 15.	Prev. week.	Last year.	— Since 1930.	Jan. 1 1929.
Chicago.	49,949	46,402	44,772	1,140,473	1,131,37
N. Y	68,829	62,745	62,512	1,333,757	1,285,89
Boston	21,580	20,800	26,070	344,436	409,43
Phila	19,239	15,848	19,050	407,476	410,90

Total.159,597 145,795 152,404 3,226,142 3,237,606 Cold storage movement (lbs.):

In May 15.	Out May 15.	On hand May 16.	Same week-day last year.
Chicago510,229	15,506	5,135,345	2,541,713
New York. 54,154 Boston122,689	15,670 17,650	4,686,367 1,644,068	1,561,566
Phila 41,760	15,360	1,328,672	282,484 510,035
Total728,832	64,186	12,794,452	4.895,798

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Animonium sulphate, bulk, delivered	
per 100 lbs2.000	@ 2.10
Ammonium sulphate, double bags,	-
per 100 lb. f.a.s. New York (@ 1.80
Blood, dried, 15-16% per unit (@ 3.65
Fish scrap, dried, 11% ammonia 10%	
B. P. L. f.o.b. fish factoryNom	inal
Fish guano, foreign, 13@14% ammo-	
nia, 10% B. P. L4.30	& 10e
Fish scrap, acidulated, 6% ammonia,	
3% A. P. A. f.o.b. fish factory 3.75	& 50e
Soda Nitrate in bags, 100 lbs. spot 2.076	
Tankage, ground, 10% ammonia.	
15% B. P. L. bulk	& 10c
Tankage, unground 9@10% ammo3.40	& 10c

Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f	@25.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@36.00
Acid phosphate, bulk, f.o.b. Balti- more, per ton, 16% flat	@ 9.00
Potash.	
Manure salt, 20% bulk, per ton Kainit, 14% bulk, per ton Muriate in bags, basis 80% per ton.	@12.65 @ 9.70 @37.15
Sulphate in bags, basis 90%, per ton	@48.25

BONES, HOOFS AND HORNS.

Cracklings, 50% unground... Cracklings, 60% unground....

Beef.

Donas, Hoord Mile H	OLULIO.
Round shin bones, avg. 48 to 50 lbs., per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs.,	
per 100 pieces	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 60.00
Thigh bones, avg. 85 to 90 lbs., per	
100 pieces	@110.00
Horns, according to grade	75.00@200.00

Lincoln Farms Products Corporation

ollectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds
Office: 407 E. 31st 8t.
NEW YORK CITY
Phone: Caledonia 0114-0124
Factory: Fisk St., Jersey City, N. J.

Emil Kohn, Inc. Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

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SHEEP CASINGS

that serve you best

1930

3.

@ 2.10 @ 1.80 @ 3.65

& 10c

& 50e @ 2.10 0 & 10e 0 & 10c

@25.00

@36.00

@ 9.00

@12.65 @ 9.70 @37.15 @48.25

@ 90 @ 921/4

NS.

00@125.00 @ 85.00 00@ 50.00 @ 60.00 @110.00 00@200.00

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